



Castelli del Grevepesa

Castelgreve Chianti Classico Riserva DOCG

- 94 points, James Suckling (2015)
- 93 points, Wine Spectator (2015)
- 92 points, Vinous (2015)

Winemaker: Ugo Pagliai

Grapes: 90% Sangiovese, 10% Merlot

Winery Tasting Notes: This wine, mostly Sangiovese grape, greets the eye with a very intense ruby red color. It opens with a complex and elegant bouquet, with nuance of mature fruits and vanilla. Soft on the palate, well balanced with persistent aftertaste. Aged in big oak casks for 18 months.

Food Pairings: Grilled meat, t-bone steak, game recipes and ripe cheeses

James Suckling: *"Beautiful aromas of crush berries and violets follow through to a medium-to full-bodied palate with integrated tannins. A fresh and clean finish. Shows hints of hazelnuts and walnuts, too. Delicious to drink already, but it shows potential for aging. Drink or hold."*

