



VILLA S. ANDREA

Chianti Classico Il Perticato

General features

Abc Chianti Classico DOCG.



Sangiovese 90%, Syrah 10%.



Provenance: Central Tuscany



The vineyards that produce this wine are located in the Chianti Classico territory, on hills 250/300 m high above sea level, with the best exposition to the south and situated on grounds rich in galestro (plastic clay- soil). Vines are typically spur-pruned and their production per plant is very reduced, with the aim of obtaining a grape and a wine with very evident and typical enological features.



Grapes are collected at perfect ripeness and vinified at a controlled temperature 26-28° after an extended maceration on their skins.

The wine is aged in traditional oak casks of 35 hl for 12 months.

The **wine** concludes its evolution with at least 6 months of bottle aging.



Organoleptic properties



Ruby-red colour tending to garnet.



Aroma: Wide, fine, delicate, fruity with sweet and spicy notes.



Tasting notes: smooth, wide, with excellent balance of acidity and soft tannins.

Aftertaste with fruity notes of red berries and spices.



Serving temperature: 16-18°C.



Suggestions: this wine pairs well with cold cuts, white meat and fresh cheese.

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Icons: «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru
