



**Name:** Vignole Chianti Classico DOCG Annata

**Grapes:** 85% Sangiovese, 15% Merlot

**Production:** 42000 bottles

**Description:** The color is a deep red, and the nose bursts through with intense wild berries, gladiolas and violets. It is full-bodied and warm. The palate follows the aromas, with supple and well integrated tannins. It has a long, satisfying finish.

**Winemaker's Notes:** Vignole Chianti Classico Annata is a blend of selected Sangiovese (85%) and Merlot (15%) grapes picked by hand (Merlot in late September and Sangiovese in early October)

The grapes are fermented separately in concrete vats, with maceration on the skins for 15 days. The wines are then aged separately for 12 months, the Sangiovese in medium size oak casks and the Merlot in smaller French barrels. After blending, the wine undergoes an additional 12 months bottle ageing before release.

**Food pairing:** Vignole Chianti Classico Annata is a perfect accompaniment to roasted red meats and mature cheeses.

