



SCHENK
ITALIAN · WINERIES

CANTINA DEL BACCO CHIANTI CLASSICO



APPELLATION

Chianti Classico DOCG, Tuscany, Italy

VARIETALS

80% Sangiovese and 20% Other Varietals

VINIFICATION

The maceration process for this wine requires that grapes are left on skins for approximately 15 days, at a controlled temperature of 28°-30°C. Therefore, tannins are pulled out and the separation of liquid components from the solid ones takes place. Naturally, the malolactic fermentation follows the alcoholic one in stainless steel tanks.

WINEMAKER'S NOTES

Bright red ruby color. Intense and aromatic bouquet, with violet and fleur-de-lis notes together with red fruits (red currant and raspberry). Balanced on the palate with an abundance of fruit and soft tannins. The finish is soft and velvety with good lasting mouthfeel.

FOOD PAIRING

Roast Lamb with Rosemary and Garlic, Tuscan-style Sausage, Roast or Braised Veal with Mushrooms, Bistecca alla Fiorentina, Ribeye Steaks, Meat Lovers Pizza and Pasta with Tomato Sauce.



GLASSWARE

Universal / Standard
Red Glass



AGING

10 Years



DECANT

30 Minutes



**SERVE
TEMP**

64- 68° F

HENDRY
PREMIUM IMPORTS