



MARCO GAVIO
Chianciano Terme

CHIANTI D.O.C.G.



Blend 100% Sangiovese

Origin Tuscany region

Winemaking in order to obtain the Chianti the traditional method has been chosen as vinification technique of the Sangiovese grapes, consisting of a maceration and fermentation process at a controlled temperature of 24-26°C, daily pumpings over a period of 4 to 6 days depending on the vintage, followed by two long replacements of the following 3-4 days, continued by grape draining and pressing. Once concluded the phases of alcoholic and then malo-lactic fermentation autumnal decating rites can be performed.

Tasting notes Deep ruby by aging, it reaches granite profile, very consistent and deep. Intriguing red fruit and cherry hints, followed by elegant sensations of tea and spices, especially black pepper. The perfume can be defined as warm, complex and elegant. Great start followed by a tannic acid sensation, ending with a pleasant saltiness that leaves the moth dry; great persistence and excellent aging potential.

Food pairing Ideal with second dishes of grilled red meats and game.