ISTINE

CHIANTI CLASSICO 'CAVARCHIONE'



Ripe berries on the nose with an edge of dried violets and spice. Savory and polished tannins on the palate with flavors of Marasca cherry, star anise, and cinnamon.

Color: Red

Grapes: 100% Sangiovese

Soil: Galestro and Alberese

Altitude: 550 m

Age of Vines: 9 Years old

Aspect: South - East

Training System: Guyot

Yield vines/Ha: 5000 vines/Ha

Fermentation: 15 days in stainless steel

Aging: 12 months Slavonian oak

Production: 9,500 bottles per year

Organically Produced

Represented by SoilAir Selection

Sevenfifty.com/istinevignacavarchione