

ISTINE

CHIANTI CLASSICO



Aromatic nose carries scents of balsamic and dried herbs with a note of ripe plum. Black raspberry, cherry, and white pepper on the palate with good structure and a mineral driven finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Limestone and Alberese

Altitude: 500 m

Age of Vines: 10-30 years old

Farming practices: organic

Yeast: indigenous

Skin maceration: 15 days

Fermentation vessel: stainless steel

Malolactic fermentation: yes

Aging: 12 months Slavonian oak

Production: 23,000 bottles per year