I VINI CLASSICI DELLA TOSCANA

ROSSI



SALVADORI CESARE SNC

Via Provinciale di Mercatale 136, 50059 Vinci (FI), ITALY Tel e Fax: + 39 0571 500518

P.IVA: 00686890104

Email: <u>info@salvadoriwine.com</u>
Sito web: www.salvadoriwine.com

CHIANTI CLASSICO DOCG 'MASTRO TUCCIO' - GOLD EDITION - VILLA SILVIA

Chianti Classico Mastro Tuccio, like our other wines, respects the naturalness, originality and quality of the production areas: the characteristics that express the territory, vintage after year, never the same. Vineyards and variations of the microclimate that intertwine with the soil produce a unique and original product. Wines in the cellar are not subjected to particular manipulations to give the best of expression to nature which is the only one capable of guaranteeing its excellence and uniqueness. Grape harvesting for the Chianti Classico Mastro Tuccio is carried out exclusively by hand with a careful selection of the healthier and mature bunches.

UVAGGIO: 85% Sangiovese, 5% Merlot, 10% Cabernet

GRADO: 13,5% vol.

WINE MAKING AND AGEING: Vinification takes place in accordance with tradition, through a prolonged maceration of the skins at controlled temperature. Finished fermentation, the obtained wine undergoes a maturation.

TASTING NOTES: The nose stands out intense fruity notes of cherry and currant that are well linked to the purple flowers, typical of the Sangiovese; Very delicate and well-integrated the mild note smoked by the refinement.

COLORE: Ruby red color with violet reflections.

ABBINAMENTI: Great with typical specialties of this area such as meat, game and local cheeses such as special pecorino cheese.

TEMPERATURA DI SERVIZIO: 18°-20° C.

FORMATI: 750 ml.