

Zigzagando

Maretima

CHIANTI DOCG

Region: Tuscany

Classification: Chianti DOCG

Area of Production: Castellina in Chianti (SI)

Grape Variety: 100% Sangiovese

Soil: Clayey, Calcerous

Average Age of Vines: 8 years.

Vinification Technique: Fermentation in controlled temperature and vitrified cement vats at no more than 30 C for at least 15 days.

Taste: This is the basic Chianti, made in the centuries old style with the traditional blend of four native Tuscan grapes.

This wine has a soft and smooth flavor without any harshness or rough edges.

It is a modern and well made version of the age old Chianti, resplendent with an intense berry and plum aroma and flavor and a fresh, clean finish.

The overall impression is a well-balanced, harmonious wine, which is complex but not imposing.

Thanks to its fresh, easy-drinking style, it is ideal with all sorts of pasta dishes, poultry and light meats such as veal, and medium-strength cheeses.

