

CASTELNUOVO BERARDENGA

CHIANTI SUPERIORE

Denomination of Controlled and Guaranteed Origin



- **Red wine**
Controlled and Guaranteed Denomination of Origin (D.O.C.G.).
- **Geographical location**
in Sestano, Castelnuovo Berardenga (Siena).
- **Grapes**
85% Sangiovese, 15% Merlot & Cabernet Sauvignon.
- **Vinification**
traditional red, leaving the must on the skins for 10-12 days, aged for 7 months in small oak barrels.
- **Refining**
4-5 months in the bottle at controlled temperature.
- **Colour**
ruby red with violet reflections.
- **Bouquet**
warm and dry with a hint of vanilla.
- **Taste**
intense, persistent and harmonious.
- **Analytical data**
alcohol 13-13.5%, total acidity 5-6%,
extract 28-29 g/l.
- **Serving temperature**
18 °C.
- **Accompanies**
ideal with a large variety of meat, fish, pasta and rice dishes.

