

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

Farming practices: organic

Yeast: indigenous

Fermentation: 15 days in concrete & steel tanks, followed by 45 day maceration on the skins

Malolactic fermentation: yes

Aging: 12 months Slavonian oak

Production: 9,500 bottles per year