Chianti Classico Grande Aquila LA FAGGETA

Denominazione di Origine Controllata e Garantita

RED WINE PRODUCT OF ITALY

Net. Cont. 750 ml





GRAPES: Sangiovese min. 80% with the addition of other Sangiovese red varietals.

HARVEST: Last week of October.

TASTING NOTES: The wine displays an intense ruby red color and exhibits the characteristic aromas of ripe cherries, plums, and tobacco. The tannins are structured, harmonious, and wellrounded.

SUGGESTED SERVING TEMPERATURE : 18* C

FOOD PAIRINGS: Ideal with red meats, cured meats, aged cheeses and savory first courses.