

ISTINE

CHIANTI CLASSICO



Aromatic nose carries scents of balsamic and dried herbs with a note of ripe plum. Black raspberry, cherry, and white pepper on the palate with good structure and a mineral driven finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Limestone and Alberese

Altitude: 500 m

Age of Vines: 10-30 years old

Training System: Cordone Speronato

Yield vines/ha: 5000 vines/ha

Fermentation: 15 days in stainless steel

Aging: 12 months Slavonian oak

Production: 22,000 bottles per year

Represented by Soilair Selection

[Seventy.com/istinechianticlassico](https://seventy.com/istinechianticlassico)