



VILLA S. ANDREA

Chianti Classico Villa S. Andrea

General features

Abc Chianti Classico DOCG.



Sangiovese 80%, Merlot 10%, Cabernet Sauvignon 10%.



Provenance: Central Tuscany



The vineyards that produce this wine are located in the Chianti Classico territory, on hills 250/300 m high above sea level, with the best exposition to the south and situated on grounds rich in galestro (plastic clay- soil). Vines are typically spur-pruned and their production per plant is very reduced, with the aim of obtaining a grape and a wine with very evident and typical enological features.



Grapes are collected only by hand at the desired ripeness; the vinification takes place, at a controlled temperature followed by a long maceration, in order to obtain a wine with an endowment of color and structure; this makes the wine suitable for a maturation of 12 months in 35 hl barrels, made of French oak. *Finally*, the *wine* will repose in the *bottle* for 6 months.



Organoleptic properties



Intense ruby-red and violet color



Aroma: fine, very intense and fruity with soft notes of oak flavors.



Tasting notes: smooth, wide, with excellent balance of acidity and soft tannins. Aftertaste with fruity notes of red berries and spices.



Serving temperature: 16-18°C



Suggestions: this wine matches perfectly with white or red meat, seasoned cheese.

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Icons: «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru
