

# Chianti Classico Al Limite



SAN LEONINO



## GRAPE VARIETIES

100% sangiovese

## PRODUCTION ZONE

Castellina in Chianti

## SOIL

Clay rich in polygenic conglomerates of Chianti Classico

## TRAINING SYSTEM

Spurred cordon

## DENSITY OF PLANTING

5000 - 7000 vines per hectare

## YIELD

65 quintals per hectare

## AVERAGE AGE OF VINES

20 years

## AGEING

In 90-hl Slavonian oak barrels and in concrete vats for 18 months

## BOTTLE MATURATION

6 months

## ALCOHOL

14%



0,375 lt – 0,75 lt – 1,5 lt – 3 lt

A bright ruby colour, it offers up aromas of cherries, violets and roots. The palate is rich and sapid, with great drinkability.

**Food match suggestions:** ideal with cured meats, pasta with ragù sauce, medium-mature cheese.