

CASTELLO DI MONASTERO

CASTELNUOVO BERARDENGA

CHIANTI CLASSICO

Denomination of Controlled and Guaranteed Origin



- **Red wine**
Controlled and Guaranteed Denomination of Origin (D.O.C.G.).
- **Geographical location**
in Petroio, Radda in Chianti (Siena).
- **Grapes**
85% Sangiovese, 15% Merlot & Cabernet Sauvignon.
- **Vinification**
traditional red, leaving the must on the skins for 10-12 days, aged for 12 months in small oak barrels.
- **Refining**
6 months in the bottle at controlled temperature.
- **Colour**
ruby red with delicate purple reflections.
- **Bouquet**
intense, with hints of wild fruit and leather.
- **Taste**
dry, intense, complex and harmonious.
- **Analytical data**
alcohol 13-13.5%, total acidity 5.50-6%,
extract 28-29 g/l.
- **Serving temperature**
18 °C.
- **Accompanies**
cured meats, pasta and rice dishes, grilled beef, cheese.

