

CHIANTI CLASSICO “IL PALEI”

Chianti Classico “Il Palei” is produced in Villa a Sesta, Castelnuovo Berardenga, in the province of Siena



Appellation: Chianti Classico D.O.C.G.

Grape Varietal: Sangiovese 100%

Vinification: the grapes are harvested by hand. After destemming and pressing, the vinification begins in barrel-shaped vats. The alcoholic fermentation takes place in about 7-10 days, followed by maceration on the skins for about another 10 days at a controlled temperature of 27°C.

Ageing and refinement: the ageing is carried out 30% in barriques and the rest in large casks for 18 months. Before being released for sale the Palei is refined in the bottle for about 6 months.

Tasting notes: A classic wine of a deep ruby red colour with violet reflexes and an intense bouquet rich in fruity aromas such as cherry and blackberry. The flavour is harmonious, perfectly balanced and wellstructured, slightly savoury, with a fine and sweet tannin component and extremely pleasant notes of red fruit.

Food pairing: mature cheeses, pasta with game, grilled meats and stews.

Serving temperature: 18°C

