



ENOCLASSICA

selection

Chianti Ravazzi

Producer Ravazzi

Winemaker Gennaro Reale

Estate Founded 2001

Country Italy

Region Toscana

Appellation Chianti DOCG (San Casciano dei Bagni, Siena)

Grape Varietal 85% Sangiovese
10% Canaiolo
5% Colorino

Soil Composition Shallow sandy soil on Chalky rock layer

Elevation 150-220 m

Fermentation Method Fermented in wooden vats with post-fermentation maceration of 5 days.

Aging Aged in large tonneaux for 12 months

Alcohol Content 13.5%

Tasting Notes The indigenous blend of grapes in the Ravazzi Chianti make for a bold palate and complex finish. Neutral oak softens the acidity and tannin to make this wine enjoyable straight from the bottle.

