

CAFAGGIO

CAFAGGIO CHIANTI CLASSICO

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TECHNICAL DETAILS

The Estate

Basilica del Cortaccio, an elite vineyard in Cafaggio, comprises 4.2 hectares of Cabernet Sauvignon, with sensorial attributes that reflect a fine 'terroir', evoking the variety of origin. Produced for the first time in 1989, the Basilica del Cortaccio variety is grown according to the principles of organic farming.

Wine Making

The grapes are destemmed and delicately crushed to minimize damage to the skin. The must is combined with selected yeasts and pectolytic enzymes that trigger off fermentation that then takes place in steel vats at a maximum temperature of 30°C. During fermentation the wine is frequently pumped over to optimize extraction of colour and polyphenols. The wine remains in contact with the skin for 15-20 days before it is drawn off.

Food Suggestions

Pairs well with beef, pasta, and lamb.

TASTING NOTES

Rounded profile, filled with cherry, raspberry and spice flavors. This is driven as much by the vivid acidity as the refined tannins, ending with elements of fruit, spice and mineral.

100% Sangiovese grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14
- Class: Red

[CAFAGGIO.WINE/EN/HISTORY/](https://cafaggio.wine/en/history/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

