

# FAMIGLIA MARCANELLI



## Chianti Classico

Chianti Classico DOCG, Tuscany, Italy

### GRAPE VARIETIES

90% Sangiovese, 10% Cabernet Sauvignon

### VINIFICATION

This Chianti Classico is sourced from select plots on hillside vineyards situated around 1,600 feet. The vines are younger, averaging 15 years of age, and planted in calcareous clay, rich in galestro and alberese stones. Select grapes are harvested by hand, and the final selection is made on a sorting table. Fermentation takes place at controlled temperatures in stainless steel using select yeast, and maceration lasts several weeks. The wine is filtered and bottled. There is no oak aging.

### THE WINERY

Famiglia Marcanelli is produced by the Castellani family who has been making wines in Chianti Classico since 1903. Today they own and operate six estates throughout Tuscany and the winery is located in Pontedera, outside of Pisa. The family's business has grown over the decades, but their extensive history and experience crafting quality wines continues to emphasize sustainable practices. The estate soils are fertilized naturally using *Sovescio* (green manuring). Vines are replanted using *Massal Selection* from exceptional old vines (instead of nursery clones). Vineyards are diversified with multiple varieties and other crops – no monoculture. Even wild hares are bred in and live around the vines. In the cellar, with the exception of sulfites, no chemicals, additives, GMOs, grain, soy or dairy are used. This wine is vegan friendly and gluten free.

### TASTING NOTE

A delightful fruity fragrance with hints of violet and cherries. Full-bodied, dry and traditional, it balances lovely red fruit and subtle spice flavors with fine tannins and bright acidity.

### FOOD PAIRINGS

Hearty pasta, pizza, roast chicken or pork, mature cheese.



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