



# CLEMENTE VII

The Castelli del Grevepesa (Castelgreve) is the largest producer of Chianti Classico, producing 15% of all Chianti Classico in the world. Castelli del Grevepesa is actually a cooperative, owned by 160-170 grape growers in the Classico area, who bring only the best grapes to the sight for production. The grapes are meticulously selected from the rugged hills at the optimum altitude of 300-350 meters. The aging facility of this cooperative is truly extraordinary. The fine grapes are grown in a nearly perfect season and the use of modern techniques, along with aging in allier barrique, results in a superb Chianti Classico.

Chianti Classico is one of the most well-known wines from Italy. There are several different types of Chianti, these being Chianti, Chianti Classico, and Chianti Classico Riserva. Chianti comes from seven different regions in Tuscany, whereas Chianti Classico and Chianti Classico Riserva come from only a very small area in Tuscany. Chianti Classico has stricter guidelines as to the percentage of Sangiovese, Canaiolo, Malvasia and Trebbiano grapes in the wine, the yield from the vineyard and the grapes, and the aging requirements, therefore creating a wine which is softer, fuller, warmer, and of a higher quality, the riserva even bigger.

## CHIANTI CLASSICO

"CLEMENTE VII"

REGION: Toscana

GRAPE TYPE: Sangiovese (75% - 90%), Canaiolo (5% - 10%), Malvasia & Trebbiano (2% - 5%)

COLOR: Intense, ruby red with orange reflections

BOUQUET: Wonderful aromas of violets and wild cherries

TASTE: Rich, dry and full-bodied. Aging in barrique gives this wine smooth flavors of vanilla and spice and a long, lingering finish.

BARREL AGEING: 85% Slavonian oak, 15% Barrique for 12 months. 3 Months bottle refinement.

RECOMMENDED DISHES: Ideal for all red meats, especially roasts and wild game

CASES PRODUCED: 21,600

SERVE: Room temperature; 68° F (20° C)

