PRODUCT OF ITALY

CHIANTI CLASSICO CAVALLERESCO



P RED

Appellation: D.O.C.G.

🏶 Grapes Variety : Sangiovese, Merlot, Cabernet sauvignon

Alcohol Vol.: 13.5 %
Bottle size: 750 ml
Region: Tuscany



Alcohol: 13,5 % Cultivation System: cordone speronato Soil composition: calcareous, clay, marl, sand and pebbles. Output per hectare: 7 tons Plants density: least 4500 Aging: 4 months in oak barrels and then 4 months in bottles.

Tasting Notes: Sangiovese grapes, with the addition of small quantities of Merlot and Cabernet Sauvignon grapes, give this robust wine its intense ruby red colour. A brief period of aging in oak casks and bottles favours the development of a fine bouquet that verges on the scent of violets, with hints of wood and a warm, well—rounded flavour accompanying an excellent body both cosy and persistent.

Food pairing: The wine goes well with dishes of red meat, game and cheeses seasoned at length. Tasting temperature: 16—18 °C







Chianti Trambusti was founded in 1934 by Orlando Trambusti, a wine lover and connoisseur who decided to turn his own natural vocation into a profession.

Today the company is a large wine making firm with modern, functional equipment used to produce and bottle top quality wines, while fully respecting its traditions and the territory. In the 2000s, the company returned to its territorial vocation, purchasing Tenuta Poggio ai Mandorli in Greve and restoring it to its original splendour.

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