

CASTELGREVE



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 Riserva.

Chianti Classico is one of the most well-known wines from Italy. There are several different types of Chianti wines, 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. These standards help to create a wine which is softer, fuller, warmer and of a higher quality, the riserva even bigger.

CHIANTI CLASSICO

REGION: Toscana

GRAPE TYPE: 95% Sangiovese, 3% Canaiolo, 2% Malvasia & Trebbiano

COLOR: Ruby red

BOUQUET: Intense with persistent scents of violets

TASTE: Full-bodied and harmonious

BARREL AGEING: 8 to 14 Months in Slavonian oak

RECOMMENDED DISHES: Ideal for all red meats, game and seasoned cheeses.

SERVE: Room temperature; 64° F (18° C)

