



Cultusboni



RS CHIANTI CLASSICO D.O.C.G. 2018

This Sangiovese wine was made from grapes selected in the best Chianti Classico zones .
It is a fruity, soft and typical wine that is particularly food friendly.

Zone of production: Chianti Classico

Grape varieties: Sangiovese

Vinification: the wine ferments for a few days on the skins and is aged briefly in wood before bottling

No. of bottles produced: 98.000

Alcoholic content (%): 13,50

Vintage 2018: The season was a variable one with periods of intense heat alternated to summer showers. The result: an ideal combination of intensity and elegance.

Tasting notes: Luminous ruby color. Forest berries, spices, leather, moist earth and dried plum, layered in the aroma. Soft, round taste, well-balanced acidity and clean and persistent aftertaste. Very pleasing, and ready to drink.

Recommended serving temperature: 18°C

Combinings: tasty first courses, cheeses and red meats

Recommended serving temperature: 64°F (18°C)