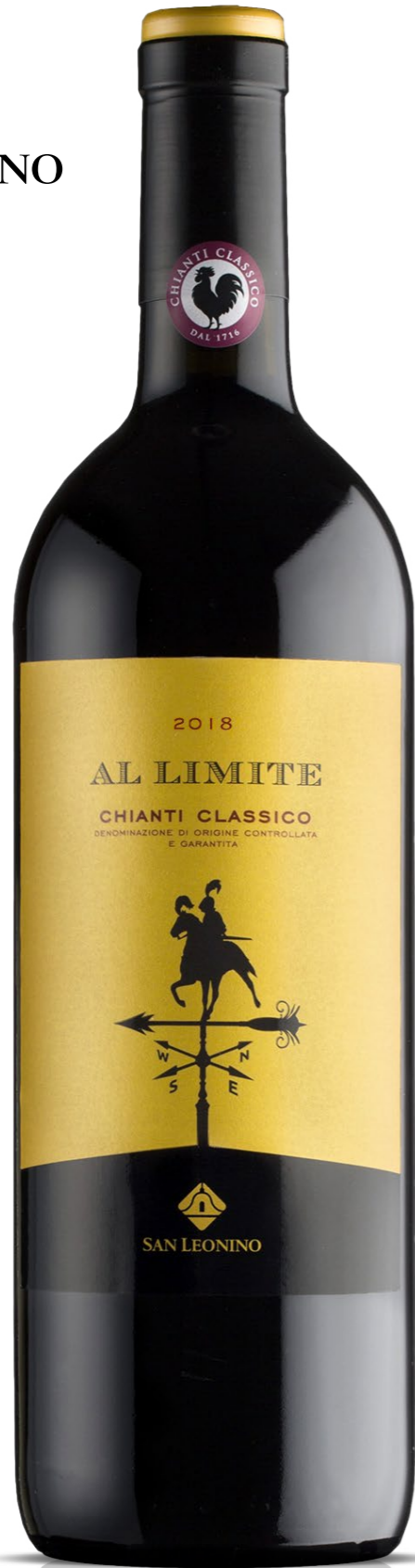




SAN LEONINO



CHIANTI CLASSICO

## Al Limite

A bright ruby colour, it offers up aromas of cherries, violets and roots. The palate is rich and sapid, with great drinkability.

### Grape varieties

100% sangiovese

### Production zone

Castellina in Chianti

### Soil

Clay rich in polygenic conglomerates of Chianti Classico

### Training system

Spurred cordon

### Density of planting

5000 - 7000 vines per hectare

### Yield

65 quintals per hectare

### Average age of vines

20 years

### Ageing

In 90-hectoliter Slavonian oak barrels and in concrete vats for 18 months

### Bottle maturation

6 months

### Analytical data

Alcohol content 14% - Total acidity 5,6 g/l - pH 3,36

### Food match suggestions

Ideal with cured meats, pasta with ragù sauce, medium-mature cheese.

### Wine format

