

## VAL DI BOTTE



RED WINE Denomination of Origin Controlled and Guaranteed

## Chianti DOCG

CASA LOCA

**production area:**

Vineyards located in Empoli country (near Florence)

**vine varieties:**

- Sangiovese from 80% to 85 %
- Canaiolo nero up to 10%
- Merlot and Cabernet from 5% to 10%

**wine making:**

The vinification must take place within the production area, designated by the authorities of the appellation. The fermentations is made in steel tanks.  
1st of March in the year following the vintage.

**chemical analysis:**

alcohol: 12.5 %  
total acidity: 5- 5,5

**tasting characteristics:**

- **sight:** lively ruby-red, beautifully intense, evolving to garnet with ageing.
  - **smell:** fine, persistent, reminding of wild berries, evolving towards spicy notes with ageing.
  - **taste:** dry, recalling the sensations of the flavour, good structure; sapid, cheerful, supple, a young and well balanced wine. With time passing it will become softer and velvety.
- serving temperature:** 16 - 18°C

**to serve with:**

It is a wine that will accompany the whole meal. It matches well with most dishes of Italian cooking, from antipasti to cheese, with first courses, main dishes and meat fish soup.  
It is t's great as an aperitif and with the pizza.

*Safra 2015. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.*