



DROVE Chianti 2005



Classification:	D.O.C.G. - Denominazione di Origine Controllata e Garantita
Origin:	Estate of Barberino Val d'Elsa in Chianti's area, between Florence and Siena
Soil:	Slopy, medium soil mix, with clay
Vines:	Sangiovese 90%, complementary vines 10%
Harvest:	Normally between the 2nd and 3rd decade of September
Vinification:	For 8 days at the temperature of 28/30° C followed by maceration for 10 days
Ageing:	About 3 months in oak barrels
Bottling:	Month of March after the harvest
Refining:	1 month in bottle
Color:	Ruby red of medium intensity
Bouquet:	Intense, grapey
Taste:	Lively, fruity, dry
Food paring:	Ideal for every day meals