

Strozzavolpe (The Hanging Fox) Chianti Classico DOCG

Azienda Agricola Castello di Strozzavolpe

Italy - Toscana - Chianti Classico DOCG

Color: Ruby red with garnet reflections.

Bouquet: Ethereal, vinous bouquet with hints of violets intertwined with vanilla and spice.

Taste: Elegant and round, the flavor is full of ripe cherry and warm wood with leather and spice. The finish is persistent with hints of irises and violets.

Specifications	
Appellation	Chianti Classico DOCG
Wine Type	Red
Varietals	90% Sangiovese, 5% Cilegiolo and 5%Pugnitello
Age of Vines	25 years average
Agricultural Practices	Sustainable
Soil type	Stoney Calcareous
Vinification	Hand harvest in October. Fermentation in stainless steel at controlled temperatures with maceration on the skins for 15 to 20 days during which time the juice is pumped daily over the skins. Aged 12 months in French oak Allier barriques.
Production	1,000 cases (9-liter cases)
Pairings	Roasted or grilled red and white meats. Pastas with wild boar or hare sugo, lasagne, polenta and wild game.

