



Castello di Selvole Chianti Classico DOCG Tuscany, Italy 2015



Denomination: *DOCG (Denominazione di origine controllata e Garantita)*

Category: *Red wine*

Region/ Country: *Tuscany, Italy*

Grape Varietals: *Sangiovese 100%*

Color: *Luminous ruby red*

Bouquet: *On the nose you get aromas of rose petals, lavender, dark cherries, plums, violets, vanilla, and light hints of leather and dark chocolate .*

Taste: *The palate offers an elegant texture, along with lightly fleshy feel, combined with light leathery notes, well-balanced acidity, and an amazing long finish.*

Alcohol Content: *13.5% vol.*

Serving temperature: *Between 17° C to 21° C*

Food pairing suggestion: *Pairs well with grilled meats such as short ribs and rib eye, red sauce pastas, and cheese plates.*

SKU# *TW-WRD00854*

Aged in French barrels for 6 to 8 months then the wine is also aged in the bottle for 3 months to give it a further roundness and smoothness. Sangiovese 100%