



*Wine*  
COLLECTION

# Chianti Classico DOCG

Chianti Classico is one of the greatest wines in the world, and it bears the name of the land of Tuscany appellation for wine.

*Wine gives courage  
and makes men  
more passionate.*

(Ovidio)



# Chianti Classico DOCG

Chronology of history :

**1716** Cosimo III, Grand Duke of Tuscany, officially delimited the production zone of Chianti wine.

**1924** Creation of the Consortium for the Protection of Chianti wine and its mark of origin; the trademark chosen is the Black Rooster.

**1932** The adjective "Classico" is added by ministerial decree to distinguish the original Chianti from the wine made outside the territory delimited in 1716.

**1984** Chianti Classico obtains DOCG status (Controlled and Guaranteed Denomination of Origin), the highest recognition for premium Italian Wines.

**1996** Chianti Classico becomes an independent DOCG.

The Chianti region as a whole, including all sub-zones and Chianti Classico, stretches 160 kms from north to south. Located primarily between Florence and Siena, Chianti is truly located in the heart of Tuscany.



## TERRE DI BÒ CHIANTI CLASSICO

Is produced in the area of Castelnuovo Berardenga, 10 km north of Siena, in the heart of Tuscany, 350 m. s.l.m. The slopes of the vineyard of about 23 ha, all located around the small farmhouse, are facing east, south and west.

The soil in the Chianti Classico hills is made up of alberese and galestro: sand of marine deposit where biomass and microbial respiration are among the highest, there is good drainage and water. This terroir give the wines pleasant vegetal notes, well which blend the varietal cherry and violet hints of Sangiovese, leading to a less intensely fruity and full-bodied result than other areas with pleasant undergrowth and humus notes.



Terre di Bò



**REGION**  
Tuscany  
Castelnuovo Berardenga,  
Siena



**GRAPES**  
Sangiovese 100%

**TASTING NOTES**

Chianti Classico has the floral bouquet of iris and violets typical of the sandstone soil of this area which constitutes the characterizing organoleptic element, with the aroma of wild berries.

**Colour:** deep ruby red colour.

**Bouquet:** intense, notes of wildberry and nuances of vanilla.

**Taste:** full, tannic with great character and persistence.



**ALCOHOL** 13% vol.  
**Serving temperature:** 18-20 C.



**FOOD PAIRING**

Ideal with grilled meat, roasts and game, cold cuts and cheese.

**Ean code** | 8013345001535

**PACKAGE & PALLET**

BOTTLE	CARTON	WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	7,80	125	25 x 5	975
750 ml	12	15,60	70	14 x 5	1092



Terre di Bò



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