

# RAO'S Chianti Classico 2006



## Region

Tuscany

DOC

## Appellation

DOCG



## Grapes

90% Sangiovese and 10% Merlot



## Vinification

Fermentation takes place in 100hl cement tanks for two weeks. The must was pumped over at least four times a day.



## Characteristics

Ruby red color with a bright, fruity bouquet and a smooth, rich taste with notes of wild berries.



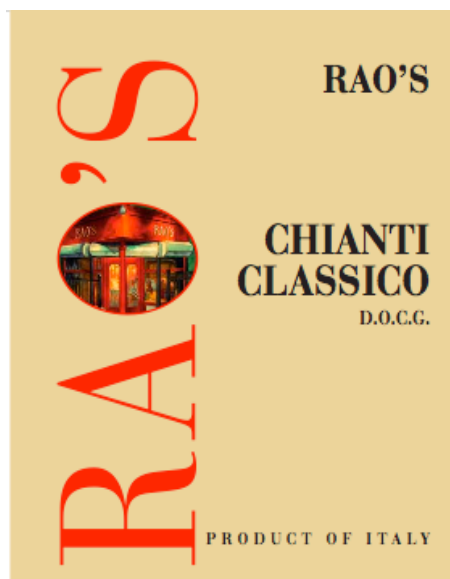
## Alcohol content

14% vol.



## Cellars

30% of the wine is aged in wood and 70% is aged in cement tanks.



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