



# CACCIATA

## *Chianti Classico*

An important ally roams freely in our vineyards, located in a protected natural oasis in the center of the “golden triangle” of the Chianti Classico region – the wild boar! This friend, with its extraordinary sense of smell, selects and eats only those grapes that are perfectly ripe...at which time our harvest begins, in brisk competition with the forces of nature.

*We dedicate this wine to the wild boar, a symbol and guardian of our precious and unspoiled land.*



### TOSCANA I.G.T. “BARRIQUE”

“Our vineyards are located in the center of the “golden triangle” of the Chianti Classico region. Through passion and experience, we have crafted our “Super Tuscan” blend, encompassing a unique combination of terroirs that capture the full essence and sophistication of the region’s best. Harvested at its prime and aged in French oak barrels for 12 months in order to obtain a balanced complexity, the wine has deep scarlet hues with purple reflections and a sumptuous bouquet of red fruit, violets, chocolate and cinnamon. The full-bodied and mouth-filling flavors sustained by sweet tannins make this Toscana a perfect complement to the best dishes of traditional cuisine.”

Piergiorgio Castellani  
Cacciata winemaker



REGION / LOCATION Toscana, Chianti Classico



ALTITUDE

480 meters



VINE DENSITY

5500 vines/hectares



VINE TRAINING

cordon spur



SOIL

crumbly, rich in stones:  
Galestro, Alberese



GRAPE VARIETIES

85% Sangiovese  
15% Cab. Sauvignon



ALCOHOL

12.5% by vol.



ACIDITY

5.00 g/L



VINIFICATION

Temp-controlled tanks  
Prolonged fermentation  
at low temperature



PRODUCTION QUANTITY

30,000 bottles

Imported by Vinum International, Napa, CA - Marketed by Bronco Wine Company

[www.broncowine.com](http://www.broncowine.com)