



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.



CHIANTI CLASSICO D.O.C.G. RISERVA

“Our vineyards, located in the center of the “golden triangle” of the Chianti Classico region, are harvested when the grapes are at their prime. Aged in traditional oak casks for 24 months in order to obtain a smooth complexity, our Chianti Classico Riserva is a soft, elegant, perfumed red wine. Sourced from Sangiovese grapes and filled with cherry flavors, the wine's depth and richness are immediately apparent in its full color and ample bouquet. The combination of structure, appeal and versatility evidenced in this wine is typical of the region's best, allowing it to embrace a wide variety of food—such as roasted or grilled meats, game and aged cheeses.”

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

100% Sangiovese



ALCOHOL

12.5% by vol.



ACIDITY

5.10 g/L



VINIFICATION

Temp-controlled tanks
Prolonged fermentation
at low temperature



PRODUCTION QUANTITY

15,000 bottles

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

www.broncowine.com