



CARUS

BALDERO

CHIANTI CLASSICO DOCG

Baldero is produced with pure Sangiovese grapes and takes its name from “baldanza”, self-confidence. It is a wine that fully represents the Chianti Classico tradition and the historic variety of Sangiovese, through its typical fruity and floral scents.



GRAPE - 100% Sangiovese

ALCOHOL CONTENT - 13,5-14%

TRAINING SYSTEM - Spurred cordon and Guyot

PRODUCTION - 50 quintals/ha



TERRITORY AND ALTITUDE - The area is purely hilly, characterised by averagely clayey soils, rich in alberese and galestro, respectively, the main factors responsible for the longevity and elegance of the wines, with a good presence of river pebbles that give the wines a good structure. The different exposure of the vineyards, which are located between 190 and 300 metres above sea level, makes possible to obtain a great organoleptic complexity

HARVEST - Harvest is hand made to maintain the grape integrity and quality



WINE-MAKING AND AGEING - Aged almost entirely in steel



TASTING NOTES -

Colour: Clear, bright ruby red, robust

Nose: Fresh and fruity with notes of iris and cherry and a hint of vanilla that blends perfectly with the fruit

Palate: Fresh and elegant with well-structured tannins, savory

PAIRINGS - Meat either grilled or stew, “tagliata” of Cinta, Tuscan Ribollita



SERVING TEMPERATURE - 15°



197 DAYS
UNDERWATER



13° AVERAGE
TEMPERATURE



55 METRES
IN DEPTH