



CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In this famous setting in the Italian countryside, rich in history and cultural tradition, Chianti wine is born, perfect for every occasion.



Area of origin:

Tuscany, Chianti

Pedoclimatic environment:

Hilly areas with altitude not exceeding 700 metres.
Soil made of arenaceous, calcareous marly, clayey schists substrates and sand.

Grape varieties:

Sangiovese minimum at 85%, Canaiolo.

Vinification:

In red with maceration on the skins for 10-12 days in stainless steel tanks.

Colour:

Intense ruby red, brilliant with initially violet reflections that evolve over time into more subdued and mature tones tending towards garnet with long ageing in the bottle.

Characteristics:

Intense, complex aromas with hints of red berries, morello cherries, combined with velvety nuances of vanilla, cloves, pineapple and oak. Rich, generous, velvety soft flavours, overall ample and balanced.

Gastronomic combinations:

Wine suitable with risottos with mushrooms, pasta dishes with game, roasts, grilled meat, game and mature cheeses.

Tasting:

Serve at a temperature of 20-22 °C.

Bottle:

750 ml

Temperature:

20-22 °C.