



Chianti Classico

Chianti Classico DOCG

2018

VARIETIES

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

DESCRIPTION

The seasonal course of the 2018 vintage was characterized by a particularly harsh winter, which delayed the beginning of the vegetative season, and by a warm and more rainy summer.

A wine with a complex aroma in which the scents of plum and blackberry jam, it is enriched with notes of vanilla, liquorice and leather, resulting from the aging. In the mouth it is balanced and persistent.

It goes perfectly with traditional Tuscan dishes.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: in stainless steel tanks with a brief passage in oak barrels



Alcohol: 13,5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0,375 l - 0,75 l