



Chianti Classico

Chianti Classico DOCG

2019

VARIETIES

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

DESCRIPTION

The extraordinarily cold weather in April and May caused a delay in the growing season, which was recuperated later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. A harvest which will go down in history, with grapes of high quality and an intense territorial personality which gave us wines with great structure and sapidity.

Deep mauve red, with a complex and rich bouquet. Hints of plum jam and blackberry evolve, then, into notes of vanilla, liquorice and leather, deriving from aging. In the mouth it is balanced and persistent. Long finish.

It goes perfectly with 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