



Chianti Classico

Chianti Classico DOCG

2022

VARIETIES

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

DESCRIPTION

After a rather harsh winter and with little rainfall, the vegetative season started in the usual times. The lack of rain continued also in the spring and summer months, with temperatures higher than average, from May and hot days in the summer months.

Thanks to the early harvesting of the grapes, the varietal scents have been preserved, together with a good acidity and great structure.

In the red varieties, thanks to the rains of late August and early September, there were no dehydrations of the grapes and the good temperature variations favored a nice aromatic and acidic synthesis.

The harvest of red varieties began in the first days of September, Sangiovese about two weeks later, concluding the harvest in mid-October with late varieties. The quality was good in all areas of the company with excellence in the highest areas of the territory of Montalcino.

A warm year until the month of August which, thanks to the rains and the good pre-harvest temperature, has had a good conservation of the fruit and a nice tannic balance.

Deep mauve red, with a complex and rich bouquet. Hints of plum jam and blackberry evolve, then, into notes of vanilla, licorice, 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