

TRES: NOBIS

CHIANTI CLASSICO
DOCG

2024



VINO ROSSO | BOTT. 0,75 L | 13% ALC. | 16 °C - 18 °C



Name and appellation: Chianti Classico DOCG

Production: 40.000 bottles

Grape variety: Sangiovese 90%, Merlot 10%

Vineyard Location: Castelnuovo Berardenga, Quercegrossa and Barberino Tavarnelle

Soil: medium-textured soils with abundant skeletal content in the vineyards of Castelnuovo Berardenga, and clay-sandy soils in the vineyards of Barberino Tavarnelle. The complementarity of these soil characteristics gives the wine balance, complexity, and a strong territorial identity.

Planted: Castelnuovo Berardenga 2005, Barberino Tavarnelle 2015.

Density: 5.000 vines per hectare

Training system: Guyot.

Yield: 1,3 kg of grapes per vine

Harvest: hand-harvested into crates with careful grape selection.

Vinification: in temperature-controlled stainless steel. Maceration, of medium to long duration and varying according to the vintage, allows the extraction of colour, structure, and aromatic complexity while preserving balance and expressive finesse.

Aging: 70% in stainless steel and 30% in French oak tonneaux of second and third use.

Aging capacity: over 10 years

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Tasting Note

Bright ruby red in colour with subtle garnet reflections. On the nose, it reveals cherry, sour cherry, and small red berries, with elegant floral notes of violet and delicate hints of aromatic herbs and spices. On the palate, it is fresh, harmonious, and dynamic. Sangiovese provides energy, precision, and flavour tension, while Merlot adds softness and roundness. Fine, well-integrated tannins, supported by vibrant acidity, lead to a long, savoury, and persistent finish.

Recommended Pairings

Its freshness and balanced structure make it ideal with the great classics of Tuscan cuisine: pappardelle with meat ragù, pici with meat sauce, grilled red meats, and roasted dishes. It also pairs harmoniously with artisanal cured meats, medium- and long-aged pecorino cheeses, braised meats, and dishes based on mushrooms and truffle. Its versatility makes it perfect for convivial occasions and for a cuisine that highlights quality ingredients and the territory.

Climatic Conditions

The 2024 vintage in Chianti Classico was well balanced, with a slow and steady ripening of the grapes. Spring rains ensured adequate water reserves, while the summer—warm but not excessive and marked by good diurnal temperature variation—favoured even bunch development and complete aromatic ripening. Sangiovese reached harvest in excellent sanitary condition, showing finesse, balance, and vibrant natural acidity. The resulting wines stand out for their elegance, precision, and strong territorial identity, with significant ageing potential over time.