



Chianti Classico

Chianti Classico DOCG

2020

VARIETIES

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

DESCRIPTION

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

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%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0.375 l. - 0.75 l