



Chianti Classico

Chianti Classico DOCG

2023

VARIETIES

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

DESCRIPTION

The winter was mild, with temperatures slightly above seasonal averages.

The early days of April were marked by cold snaps, causing some damage to budding, which only marginally affected Sangiovese.

The first four months of the year saw rainfall slightly below the average for the period. In May and June, precipitation was extremely abundant, with a total of 200 millimeters of accumulated rain and 28 rainy days out of 60.

After the early summer months, the weather pattern fortunately underwent a radical change, bringing excellent sunlight and high temperatures.

September was characterized by above-average temperatures and abundant northerly winds, with almost no rainfall. 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