



Chianti Classico

Chianti Classico DOCG

2024

VARIETIES

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

DESCRIPTION

The unusually mild winter and an exceptionally warm April prompted a slightly earlier bud break. Rainy conditions throughout May and June, coupled with below-average temperatures, were followed by a July and August marked by intense heat, severe enough to temporarily inhibit photosynthesis and delay ripening. In early September, temperatures dropped abruptly below seasonal norms, accompanied by frequent rainfall. This uncommon climatic pattern has yielded wines of greater freshness, lower alcohol levels, and less concentration, yet with remarkably refined and elegant tannins.

A mauve-tinged red, offering a complex bouquet of red fruits, with cherry and blackberry prominently expressed. On the palate, it is well-structured, featuring soft, well-integrated tannins, and a long, persistent 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

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