



V83600075

## Chianti Classico DOCG - 75cl

Chianti Classico, produced in the ancient heart of the Chianti region, is one of the most famous symbols of Italy's great wine-making tradition. It embodies the beauty, history and unique flavours of the land where it comes from: Tuscany.

**Production Area:** Chianti (Tuscany), Italy

**Vine:** Sangiovese (at least 80%), Canaiolo, Colorino and other red grape varieties (up to 20%)

**Plants per Hectare:** 4.500

**Training System:** Spurred cordon

**Harvest Period:** From mid-September

**Yield per Hectare:** 70 t/Ha

### Characteristics:

#### Production Area

The Chianti area extends between the provinces of Florence and Siena: a hilly landscape characterised by an average altitude of no more than 600 metres above sea level. The soil here is mainly characterised by Alberese stone (which contributes to the wine's tannins and structure) and Galestro stone (which adds elegance and potential to the ageing process).

There is a continental climate which, however, is mitigated by the area's proximity to the sea. Winters are not too severe, with the exception of the summits of the highest hills, whereas summers can be hot and dry but with notable fluctuations in temperature between day and night.

#### Production Process

After being picked by hand, the grapes are then pressed and destemmed. Maceration over the grape skins lasts for approximately 10 days, whereas the alcoholic fermentation process, carried out at a controlled temperature, continues in steel tanks for around 20-25 days. Pumping over is carried out, which involves bathing the marc that rises to the surface of the tank due to the presence of CO<sub>2</sub>. This process guarantees greater extraction of the compounds found in the skins, better ventilation of the must, which in turn favours the multiplication of yeast, and a reduction in the temperature of the must during fermentation.

Once this phase is complete, the skins are removed through a delicate pressing process and the wine undergoes malolactic fermentation, whereby malic acid is broken down into lactic acid and carbon dioxide by lactic bacteria. Thanks to the presence of lactic acid, which is less aggressive than malic acid, the wine becomes softer and its aromas more complex.

The wine is then left to age in oak barrels for approximately 9 months. As wood is a porous material, allowing for oxygen to pass through, «controlled oxidation» occurs, which softens the tannins and gives the wine a more well-rounded character. As a result, the colour is also stabilised, and the bouquet is enriched. The final phase is to filter and then bottle the wine.





**Organoleptic Characteristics:**

**Color and Appearance:** Bright ruby red.

**Bouquet:** An elegant and characteristic bouquet, with fruity aromas at the start, fruits of the forest in particular, which then develop into floral hints of violet and, finally, a delicate spicy note.

**Taste:** Dry, with a good structure and noble tannins that are pleasant on the palate.

**Chemical Characteristics:**

**ABV:** 13,5%

**Sugar, g/l:** < 3

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 16-18 °C

**Serving Suggestions:** This wine goes well with grilled red and white meat (beef-pork-chicken), pasta with meat sauces, pasta bakes such as lasagna, hare and strong-flavoured mature cheese.

**Enjoy it within:** 3 years.



**Recommended Glass:** Balloon.