



Le Chiantigiane, Baccio, Chianti Riserva, DOCG, Tuscany, Italy, '2021'

Product code: `1035

PRODUCER PROFILE

Le Chiantigiane is a forward-thinking, quality-orientated co-operative in the heart of Chianti.

Since their inception in 1967, this association of growers has achieved great success both domestically and internationally by pooling its resources and expertise. They produce a range of styles including this authentic Chianti and high quality Chianti Riserva, both of which offer outstanding value.

VITICULTURE

The vineyards are on the hillsides at an altitude not exceeding 700 metres and soils are arenaceous, marly limy substrata, clayey schists and sand.

WINEMAKING

12-15 days steeping on skins in stainless steel tanks. 24-months period of maturation, of which at least 3 months are in bottles, the period of refinement being calculated from the first of January of the year following the harvest of the grapes.

TASTINGNOTE

Fruity, floral taste with hints of morello cherry and violet and a slight hint of vanilla, dry, well-balanced palate. Colour is bright red verging on garnet red when aged.

FOOD MATCHING

Roasts, grilled meat and soups.



TECHNICAL DETAILS

Varieties:

Sangiovese 92%,
Canaiolo 5%,
Colorino 3%

Lightweight bottle

Features

ABV: 13%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 6 Months

Type: Austrian

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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