



Le Chiantigiane, Loggia del Conte, Chianti, DOCG, Tuscany, Italy, '2024'

Product code: `1027

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

Grown in hilly Tuscany at up to 700 metres above sea level on soil which consists of arenaceous, marl and lime substrata, clayey schist and sand.

WINEMAKING

After its been pressed the wine spends 10-12 days steeping on skins in stainless steel tanks. Following the alcoholic and the malolactic fermentation, the wine is left to improve for 3 months in oak casks.

TASTINGNOTE

Smooth and velvety Chianti. Intense and complex fragrance and an aroma of red berries and morello cherry as well as hints of vanilla, cloves, pineapple and oak. A rich, velvety, smooth and altogether well-balanced flavour. Intense, bright red with purplish reflections which turn into garnet red when aged in bottle.

FOOD MATCHING

This wine is a suitable accompaniment to mushrooms, pasta, game, roasts, barbecued meat and mature cheeses.



TECHNICAL DETAILS

Varieties:

Sangiovese 70%,
Canaio Nero 10%,
Colorino 10%,
Merlot 10%

Lightweight bottle

Features

ABV: 12.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 3 Months

Type: Austrian 500 Litre
Barrels

% wine oaked: 20

% new oak: 30

Style: Still wine

Case Size: 6 x 75cl

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