

Product code: 1027

Le Chiantigiane, Chianti, DOCG, Loggia del Conte, Tuscany, Italy, 2020



Producer Profile

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

It's tradition of working together has given them great success. They produce a range of styles from great value, authentic Chianti to single estate Chianti Classico which offers high quality for excellent 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.

Tasting Note

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 90%
Canaiole Nero 8%
Colorino 2%

ABV: 12.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 months for
improving only

Type: Austrian 500 Litre

Barrels

% wine oaked: 20

% new oak: 30