



# Le Chiantigiane, Chianti, DOCG, Loggia del Conte, Tuscany, Italy, 2021

## Producer Profile

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

Since their conception in 1967 this association of growers have achieved great success domestically and internationally though pooling resources and expertise. They produce a range of styles including great value, authentic Chianti and high quality Riserva of 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.



Product code: 1027

### Technical Details

#### Varieties:

Sangiovese 90%  
Canaaiolo 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

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