



Le Chiantigiane, Chianti, DOCG, Loggia del Conte, Tuscany, Italy, 2023

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 70%

Other Permitted Varieties 30%

ABV: 12.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 Months

Type: Austrian 500 Litre
Barrels

% wine oaked: 20

% new oak: 30

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