

Product code: 1035

LE CHIANTIGIANE, CHIANTI RISERVA, DOCG, BACCIO, TUSCANY, ITALY, 2017



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

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.

Tasting Note

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%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 6 Months for improvement only

Type: Austrian

% wine oaked: 100

% new oak: None