



Le Chiantigiane, Chianti Riserva, DOCG, Baccio, Tuscany, Italy, 2018

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

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.



Product code: 1035

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 Ageing

Time: 6 Months for improvement only

Type: Austrian

% wine oaked: 100

% new oak: None

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