

Chianti DOCG



Origin

Country	Italy
Wine Region	Tuscany, Chianti DOCG
Winery	Castellani

Technical Data

Grape Varieties	Sangiovese
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

The mature grapes are harvested, de-stemmed and pressed. The entire process of vinification takes place in stainless steel tanks: after the alcoholic fermentation at controlled temperature, the wine undergoes the malolactic fermentation, a process that lowers total acidity and makes wine seem rounder and fuller in flavour.

Ageing

In stainless steel tanks and a period of time in the bottle.

Description

In Brief

One of the most famous Italian wines is certainly Chianti, whose history dates back to 1872 when a Florentine politician named Bettino Ricasoli discovered the Chianti's wine recipe, a Tuscan high-quality wine able to compete internationally with the great French wines. Today this Tuscan wine is one of Italy's most well-known and recognizable wines because of its strong and powerful flavor. The grapes for this wine grow in vineyards planted in Chianti DOCG growing area and it is a wine with a remarkable price-quality ratio, being awarded 92 points by James Suckling in 2019 for vintage 2017 and persistently having high scores.

Tasting notes

Vivacious ruby red colour tending to garnet with ageing. Intense and characteristic bouquet, fruity with a violet fragrance and a slight hint of cherries. Dry, balanced and sapid, lightly tannic which turns into velvety softness.

Food Pairing

Delicious partner to spicy pasta dishes. Ideal with roasts, steaks and grilled veal.

Notes

