



UPC# 8 002793 02578 1 12pk/750ml

Chianti Classico is the iconic wine for Tuscan winemaking tradition, quality and fame. For Piccini, established in the heart of this region since 1882, Chianti Classico could not have but a leading role and created a wine that distinguishes itself in the vast panorama of "Gallo Nero" wines.

VARIETAL

90% Sangiovese 10% Merlot

APPELLATION

Chianti Classico DOCG

SOIL

The typical soil of Tuscan, rich in clay, limestone and fragmented rock, the so-called "Galestro" and "Alberese", situated at an average altitude of 650-1000ft asl.

WINEMAKING

A selection of Sangiovese and Merlot grapes, where each varietal is vinified separately, undergoing prolonged temperature-controlled maceration in staineless steel tanks. At the end of the year, when the malolactic fermentation is completed, the wine is blended in appropriate proportions.

AGING

9 months in oak barrels of 50 hl.

TASTING NOTES

Complex and persistent nose with marked notes of spicy and wild berries. On the palate is well-structured, elegant, round and smooth with fruity notes and soft tannins.

FOOD PAIRING

Ideal with grilled red meat and tasty pasta.

ALCOHOL

13.0%

SERVING TEMPERATURE

64° F

