



PICCINI[®]
Wines since 1882



CHIANTI DOCG ORANGE LABEL 2023

Chianti Orange is the flagship of Piccini wines. The orange label marks a unique moment not only in the history of Piccini family, but also in the history of Chianti in the world: it marks the first modern image of Chianti for the 21st century. For the first time, in 2000 the Chianti label was simple to the point of minimalism. But the real CHANGE was brought up by the color: ORANGE is a family legacy as it symbolizes all the energy, youth and passion that characterize our family.

VARIETAL

90% Sangiovese, 5% Ciliegiolo, 5% Canaiolo

APPELLATION

Chianti DOCG

SOIL

A good proportion of the grapes come from the southern and warmer area of Chianti, in the province of Siena. Grapes grown on different soils though clay is, overall, a major component, as well as fragmented rock in the form on stones.

WINEMAKING

A selection of the best Sangiovese, Ciliegiolo and Canaiolo grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period.

TASTING NOTES

CHIANTI PICCINI ARANCIO, as proven by the great success of its unmistakable label, is a deep, ruby red with an intense and persistent fragrance of ripe red fruit and aromatic herbs. It is complex, smooth wine, with soft tannins and a dried red fruit closing.

FOOD PAIRING

A Chianti that can be paired with wide variety of foods, from first course dishes and hearty soups to roasts and pizza....what's most important is to drink it in good company.

ALCOHOL

12.5%

SERVING TEMPERATURE

61-64° F

UPC# 8 002793 00050 4
12pk/750ml
UPC# 8 002793 00053 5
6pk/1.5L

