

Piccini once again sets new standards in the world of wine with the Chianti Orange Fiasco, offering a fresh take on the traditional rounded silhouette of Chianti. The iconic bottle, steeped in heritage, now adopts a more refined and contemporary shape, ushering Tuscan wine elegantly into the third millennium with the distinct Piccini orange branding.

VARIETAL

APPELLATION

90% Sangiovese, 5% Ciliegiolo, 5% Canaiolo

Chianti DOCG

WINEMAKING

The terroir in Chianti are as diverse as the altitudes and the various soil types which do not correspond to communal boundaries. However, clay and fragmented rock, often in the form of stones, are predominant soil components. A selection of fine indigenous and classic grapes, uniquely suited to the Tuscan soil, is processed at a controlled temperature with an extended maceration period.

TASTING NOTES

The wine showcases a deep ruby red color and an intense, persistent aroma of ripe red fruit. This well-structured, yet smooth wine features soft tannins and pronounced notes of red cherries and plums, with subtle hints of spice and earthy undertones. The finish is balanced, leaving a pleasant fruit-forward aftertaste.

FOOD PAIRING

It is the perfect companion for any dinner party: it pairs well with soups, first courses, roasted meats, and pizza; but most importantly it goes well with evenings spent with friends and family.

ALCOHOL

13.0%

SERVING TEMPERATURE

60° F

UPC: 8002793031300 12pk/750ml

