

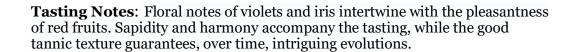
Le Piazze Chianti Classico



Varietal: 95% Sangiovese 5% Merlot

Appellation: Chianti Classico DOCG Alcohol %: 13.5

ph:



Aging: 12 months in big, 100 – 55 hl, oak barrels.

Winemaking: The high-altitude vineyards are harvested in the late Septemberearly October under the supervision of the winemaking team. Sangiovese and Merlot grapes are vinified separately with approximately 14 days maceration. Malolactic fermentation takes place in cement tanks. Following the maceration and fermentation operations, the wine is ready to face its journey in wood.

Food Pairing: Chianti Classico shapes perfectly match with savory first dishes and with grilled red meat, such as the renowned Florentine steak.

Accolades



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