



Le Piazze Chianti Classico



Varietal: 95% Sangiovese 5% Merlot

Appellation: Chianti Classico DOCG

Alcohol %: 13.5

Residual Sugar: gr/ liter

Acidity: gr / liter

ph:

Tasting Notes: Floral notes of violets and iris intertwine with the pleasantness of red fruits. Sapidity and harmony accompany the tasting, while the good tannic texture guarantees, over time, intriguing evolutions.

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

Winemaking: The high-altitude vineyards are harvested in the late September-early 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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