



# Piccante Chianti



**Varietal:** Sangiovese 90%, Ciliegiolo 5%, Canaiolo 5%

**Appellation:** Chianti DOCG

**Alcohol %:** 13

**Residual Sugar:** gr/ liter

**Acidity:** gr / liter

**ph:**



**Tasting Notes:** The deep ruby red of Chianti Piccanti releases persuasive aromas of red fruits and aromatic herbs, enriched by the delicate touch of violet. Soft and warm, the sip is accompanied by velvety tannins and an intense fruity finish.

**Aging:** Stainless Steel Tank 8 months and 6 months in the bottle.

**Winemaking:** When the grapes for Sangiovese, Ciliegiolo and Canaiolo are harvested, they are picked strictly by hand. The grapes receive careful vinification at a controlled temperature. The long maceration in stainless steel vats enhances the tasting, resulting in an elegant, enveloping Chianti.

**Food Pairing:** By virtue of its prosperous character, it goes well with pork ribs, grilled meats and game.

**Accolades**

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2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

[www.classicowines.com](http://www.classicowines.com)