



# Chianti

Chianti DOCG

2024

## VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

## DESCRIPTION

The mild winter and an extraordinarily warm April led to a slightly earlier budbreak. May and June were marked by abundant rainfall and lower-than-average temperatures, followed by a scorching July and August, where extreme heat inhibited photosynthesis and delayed ripening. In early September, temperatures suddenly dropped below the seasonal norm, accompanied by frequent rainfall. This unusual climatic pattern has resulted in fresher wines, lower in alcohol and concentration, yet displaying surprisingly refined tannins.

Deep mauve red. The nose has a complex bouquet, with notes of cherry and blackberry in the foreground. In the mouth, there is a nice and decisive structure. Young but silky and well-integrated tannins. Balanced by a good softness. Long and persistent finish.

It perfectly pairs with simple dishes.

## TECHNICAL NOTES



*Fermentation:* in temperature-controlled (25-30°C) stainless-steel tanks.

*Aging:* in stainless steel tanks



*Alcohol:* 12,5%



*Suggested serving temperature:* 16-18°C



AVAILABLE FORMATS:  
0,375 l - 0,75 l