## BIAGIO CHIANTI Toscana

Appellation

Chianti Docg

Region

Grapes

Alcohol

Vinification and Refinement

Description

Food Matches

Curiosity

Tuscany

85% Sangiovese, 10% Canaiolo, 5% Ciliegiolo

12.5%

Selected Chianti vineyards with sandy, clayey and calcareous soil. Old traditional vinification method: completely

mature grapes are harvested from vineyards and processed in membrane presses. Soft presses, fermentation at controlled temperatures and prolonged maceration with the skins.

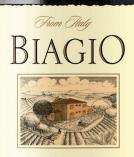
Vivacious ruby red colour tending to garnet with ageing

Intense and characteristic bouquet, fruity with a violet fragrance and a slight hint of cherries Dry, balanced and sapid, lightly tannic which turns into velvety softness

Delicious partner to spicy pasta dishes. Ideal with roasts, steaks and grilled veal Serve at room temperature.

The origin of the name Chianti is not certain: some versions indicate the Latin word clangor (noise) to remind the noise of the hunting in the forests of the area; according to others the name comes from the Etruscan word clante (water) the area was rich of, favouring the growth of the grapes





ADG 010729 CHIANTI

