

# BIAGIO CHIANTI Toscana

Appellation	Chianti Docg
Region	Tuscany
Grapes	85% Sangiovese, 10% Canaiolo, 5% Ciliegiolo
Alcohol	12.5%
Vinification and Refinement	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.
Description	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
Food Matches	Delicious partner to spicy pasta dishes. Ideal with roasts, steaks and grilled veal Serve at room temperature.
Curiosity	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



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