



Chianti Classico Annata DOCG

TAGLIAFUNO

FROM LAND ALSO CULTIVATED BY LORENZO IL MAGNIFICO

This wine is the perfect combination of tradition and modernity. An intense ruby red in color, complex fragrance with floral notes typical of violets, red berries and balsamic nuances. Soft and elegant in the mouth, with a fair touch of acidity and tannin. A classic well-balanced Chianti, with the persistent mineral finish typical of a Tuscan Sangiovese.



Classification

Chianti Classico Annata DOCG



Grapes variety

80% Sangiovese, 5% Cabernet, 5% Merlot, 5% Alicante, 5% Colorino



Harvesting period

From mid-September to early October



Maturation method

Cement glass-lined and stainless steel vats



Refining

Bottle for at least 3 months



Serving temperature

18-20° C



Alcohol grade

14 %



Serving suggestions

First courses with meat sauces, red meats, pizza gourmet, cold cuts, middle-aged cheeses

Sizes



0,75 lt



1,5 lt



3 lt