



CHIANTI CLASSICO - HALF BOTTLE - ORGANIC

Toscana, Italy

Principe Corsini - Villa Le Corti



www.principecorsini.com

Method & Production

Fermentation process lasts for 20 days, with a max temperature of 26 ° C., in open air tanks with temperature control system. The grapes are inoculated with selected indigenous yeasts.

The wine ages in vitrified cement vats for 12 month and part in large wood cask.

Tasting Notes

Deep ruby red, iridescent with the classic sangiovese transparency. It has aromas of violet, cherry, red currant and raspberry jam with a slight undertone of spice, pepper, leather and walnut. Well balanced and fresh in the mouth, typical finesse and persistence of the north part of Chianti Classico with returns of citrus aromas and a touch of liquorice. Pleasant and medium bodied.

Food Matching

Better paired with grilled white meat as pork chops or a large piece of roast beef. Try it also with seasoned and moderately spicy cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LC4823	Chianti Classico - Half Bottle - Organic	Colorino Canaiolo Sangiovese	2023	14.0%	Cork	12x0.375lt	Yes	No	Yes	No