



CHIANTI CLASSICO - ORGANIC

Toscana, Italy

Principe Corsini - Villa Le Corti



www.principecorsini.com

Method & Production

The vineyards for this Chianti Classico are located in the municipality of San Casciano in Val di Pesa, in the northern area of Chianti Classico, about 15 km south of Florence. The vineyards, all in the hills, are located at an altitude of 220-300 meters above sea level and are exposed mainly to the south.

The fermentation process usually lasts for 15 days, at a controlled temperature, in open-air tanks. The grapes are inoculated with selected indigenous yeasts. The wine ages in cement vats for 12 months before bottling.

Tasting Notes

A classic style, with a youthful and fruity intensity. Ruby-red in color, floral notes of violet and iris, fresh ripe cherries and a mild spicy nuance. Complimented by well balanced acidity, soft tannins and a long persistent finish.

Food Matching

Ideal with a Chianina burger

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LC4523	Chianti Classico - Organic	Sangiovese: 95% Colorino: 5%	2023	14.0%	Cork	12x0.75lt	Yes	No	Yes	No