


# CHIANTI CLASSICO - ORGANIC

ORGANIC VEGAN

## Tuscany, 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.

Spontaneous fermentation solely using whole berries, the process usually lasts for 15 days, at a controlled temperature, in open-air tanks. 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 persistant finish.

### Food Matching

Ideal with a Chianina burger

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
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| **Red Wine** | | | | | | | | | | |
| LC4524 | Chianti Classico - Organic | Sangiovese: 95%<br>Colorino: 5% | 2024 | 14.0% | Cork | 12x0.75lt | Yes | No | Yes | No |