

CHIANTI CLASSICO - HALF BOTTLE - ORGANIC

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

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										
LC4824	Chianti Classico - Half Bottle - Organic	Colorino Canaiolo Sangiovese	2024	14.0%	Cork	12x0.375lt	Yes	No	Yes	No