



CHIANTI CLASSICO - ORGANIC

Toscana, Italy

Villa Le Corti - Principe Corsini



www.principecorsini.com

Method & Production

The fermentation process usually lasts for 20 days, at a controlled temperature , in open air tanks . The grapes are inoculated with selected indigenous yeasts.

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

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
Red Wine										
LC4519	Chianti Classico - Organic	Sangiovese: 95% Colorino: 5%	2019	13.5%	Cork	12X0.75lt	Yes	No	Yes	No