



CHIANTI CLASSICO - HALF BOTTLE - ORGANIC

Toscana, Italy

Villa Le Corti - Principe Corsini



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 | | | | | | | | | | |
| LC4821 | Chianti Classico - Half Bottle - Organic | Colorino Canaiolo Sangiovese | 2021 | 14.0% | Cork | 12X0.375lt | Yes | No | Yes | No |