



Chianti Classico DOCG BIO 2021



Red wine from Italy



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Producer and bottler: Castello d'Albola - Via Pian d'Albola, 31 - 53017 Radda in Chianti (Siena) - Italia - +39 0577 738019

Quality Designation: Denominazione di Origine Controllata e Garantita (DOCG)

Grape variety: 100% Sangiovese from Radda in Chianti.

Sensory characterization: Dry, harmonious, elegant and velvety flavour. Overall, he has a harmonious body with pleasant tannins. In the end he has a long-lasting finish. Develops a pronounced fruity and finely spicy bouquet with a hint of violet and cherry aromas and fine tobacco nuances.

Colour: Brilliant ruby red.

Alcohol content: 13 % Vol.

Residual sugar: 1.2 g/l

Acidity: 5.1 g/l

Closure type: Natural cork.

How to serve: Decant before consumption. A bruschetta pairs perfectly with Chianti Classico. It's also an ideal accompaniment to pasta with tomato sauces or grilled meats. Parmesan or Pecorino complements the experience. It particularly shines when enjoyed with game dishes such as deer or wild boar.

Recommended serving temperature: Between 16 and 18°C.

Allergens: Contains sulphites

Imprint:

Cantina24 – Wine trade
Pideritplatz 2
32825 Blomberg
Germany
Tel.: +49 (0)5235 97473

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