



Made with Organic Grapes

CHIANTI DOCG 2023

DI TOSCANO | ORGANICALLY FARMED

VARIETAL: 90% Sangiovese, 10% Cabernet Sauvignon

REGION: Chianti, Italy

VINEYARD:

The grapes for Tiamo Chianti come from an organically farmed vineyard in the village of Montespertoli which lies about 20 miles to the west of Florence. The vines are at least 25 years old and located on hillsides with calcareous, clay soils.

WINEMAKING:

Following harvest, the grapes are destemmed and macerated in stainless steel tanks for a few days before fermentation begins which last for a further 10 to 14 days. The two varietals are fermented separately and are carefully blended afterwards. The wine then goes through malolactic fermentation and are aged in stainless steel tanks.

No oak is used in order to retain as much of the fruit qualities of the wine as possible. Bottling is usually 12 months later.

TASTING:

The single vineyard Chianti is a superbly balanced wine with aromas of red fruits and violets and on the palate is fruit forward, soft and very elegant. The Cabernet Sauvignon adds a beautiful elegance to the Sangiovese.

FOOD PAIRING:

Perfect with all pasta dishes, chicken, lamb, beef and soft cheeses.

ALCOHOL: 13.4 %

RESIDUAL SUGAR: 1.0 g/l



UPC# 8 004006 00294 7
12pk / 750ml

TIAMO ORGANIC WINES ARE PRODUCED WITH ORGANICALLY GROWN GRAPES.

IN ORDER TO HAVE ORGANICALLY GROWN GRAPES, A VINEYARD MANAGER MUST IMPLEMENT AN ENTIRELY DIFFERENT SET OF PRACTICES TO MAINTAIN THEIR VINES. THE VINEYARDS HAVE TO BE FIRST CERTIFIED IN ITALY BUT THEN MUST ALSO RECEIVE THE USDA CERTIFICATION OF "MADE WITH ORGANIC GRAPES". NO PESTICIDES OR FERTILIZERS ARE PERMITTED.

- ❖ ORGANIC
- ❖ SUSTAINABLE
- ❖ ECO-FRIENDLY
- ❖ VEGAN FRIENDLY

