





VARIETAL

APPELLATION

Sangiovese, Cabernet Sauvignon

Chianti DOCG

WINEMAKING

After harvest, the grapes undergo pressing and fermentation under controlled temperatures. These initial stages are crucial for precisely regulating the degree of alcohol extraction. Utilizing precise winemaking techniques enables us to achieve an alcohol content of 11% by volume.

TASTING NOTES

The Piccini Chianti presents a vibrant ruby red color with violet reflections. Its bouquet combines fruity and floral aromas, featuring fresh cherry and pomegranate hints. Subtle undertones of pink and violet add complexity. On the palate, it is slim with a refreshing quality, making it incredibly drinkable. Well-balanced silky tannins harmonize with acidity, leading to an enduring and elegant finish.

FOOD PAIRING

The versatility of Piccini Chianti makes it a perfect match for a variety of dishes. Its refreshing quality and balanced tannins make it an ideal pairing for pizza and pasta with meat sauce. The acidity in the wine helps to cut through the richness of the sauce, while its fruity notes complement the tomato-based flavors.

ALCOHOL

SERVING TEMPERATURE

11.0%

50-55° F

