

Piemaggio Chianti Classico Le Fioraie Riserva

Azienda Agricola Piemaggio

Italy - Toscana - Chianti Classico DOCG

The wine is only produced in the best vintage years, from Sangiovese grapes that are carefully selected at the time of the harvest, and a small part of Colorino, Canaiolo and Ciliegiolo. The south-southwest exposure of the vineyards combined with the altitude of 380-480 meters and the complexity of the soil, mostly composed of galestro and Alberese, bring to life a wine of excellent structure, elegance and balance - the perfect embodiment of the best qualities of its territory.

The nose is intense, elegant and persistent with hints of berries and violets. On the palate it is well-textured and elegant with a great balance between tannins and acidity.

Specifications

Appellation	Chianti Classico DOCG
Varietals	90% Sangiovese, 10% Colorino & Canaiolo & Ciliegiolo
Soil type	Galestro and alberese
Vinification	Traditional winemaking; controlled temperatures in stainless steel tank with skin contact maceration for around 25 days, pumping and delestage. Aged 12 months in concrete vats, 18 months in French oak casks, and 6 months in the bottle.
Pairings	Serve with mushroom risotto, red meat, stew and dry aged cheeses.

