

Piemaggio Chianti Classico Le Fioraie
Azienda Agricola Piemaggio
Italy - Toscana - Chianti Classico DOCG

This wine is the authentic expression of a Chianti Classico, with an intense ruby color with burgundy reflections with age. Pleasant notes of violets and dry cherry on the nose. The taste is intense and persistent. Well-balanced, elegant and full-bodied.

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 2 months in concrete vats, 12 months in French oak barrels, and 6 months in bottle.
Pairings	Serve with pasta dishes, typical Tuscan cold cuts, roasted meat and semi dried cheeses.

