

CHIANTI CLASSICO 2010

The principal wine produced at Fattoria di Petroio, comprising circa 35000 per year. Traditional straightforward Chianti classico reflecting in the glass the land and labor of love that produce it.



Total production:

Bottled:

Blend:

Fermentation:

Permanence on yeast:

Aging:

Organoleptic examination:

Food parings:

34000 bottles.

Lotto n.1: February 2013: 7300 bottles.

80% Sangiovese 20% Colorino, Canaiolo, Malvasia Nera e Merlot.

Traditional; duration 20 days.

3 months in Tonneaux practising batonnage.

12 months in Tonneaux and 12 months in stainless steel.

Chianti Classico with a clearly classic look; vibrant ruby red color.

The first olfactory notes are imposing and strong with a deep fruity note of pear and cooked prunes, turning into more spicy tones.

On the palate, a noteworthy composition is immediately revealed, full and yet clean and dry in the mouth with tastes of ripe cherries and plums accompanied by a light and elegant note of tannin and splendid equilibrium that finishes crisp and clean.

The fine balance in this wine makes it a perfect compliment to many varieties of food: traditional hearty Tuscan soups, fresh pasta with vegetable or meat sauces, roasted, grilled or boiled meats, as well as, savory fish stews also easily a perfect match with Ethnic and oriental dishes.