

CHIANTI CLASSICO 2011

The principal wine produced at Fattoria di Petroio, comprising circa 30000 per year. Traditional straightforward Chianti classico reflecting in the glass the land and labor of love that produce it.



Total production:

29.000 bottles.

Bottled:

Lotto n.1: June 2014: 8200 bottles; Lotto n. 2
October 2014 10200 bottles

Blend:

90% Sangiovese; 10% Colorino and Malvasia
Nera.

Fermentation:

Traditional; duration 20 days.

Permanence on yeast:

3 months in cement and 3 months in Tonneaux
practising batonnage.

Aging:

12 months in Tonneaux and 14 months in
stainless steel.

Organoleptic examination:

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 cooked prunes and ripe
red cherries, 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.

Food pairings:

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.

