

CHIANTI CLASSICO 2012

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:

21200 bottles.

Bottled:

Lotto n.1: October 2015 10600 bottles; Lotto n. 2 February 2016 10600 bottles.

Blend:

90% Sangiovese, 10% Colorino and Malvasia Nera.

Fermentation:

Traditional; duration 20 days.

Permanence on yeast:

3 months in Tonneaux practising batonnage.

Aging:

14 months in Tonneaux and 16 months in cement.

Organoleptic examination:

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

Intense and fruity nose impact, with delicate fresh fruit notes of plump prunes and orange rind that are followed by a more spicy note of fresh grass.

On the palate, a noteworthy composition is immediately revealed, full and round and yet clean and dry in the mouth with elegant but strong tannins to sustain the fruity notes of wild berries and plums and prunes. Beautifully persistent.

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, as well as, savory fish stews also easily a perfect match with Ethnic and oriental dishes.