

CHIANTI CLASSICO 2013

The principal wine produced at Petroio comprising circa 20000 bottles per year. Traditional genuine Chianti Classico reflecting in the glass the history and terroir where it is produced.



Total production:

7300 bottles

Bottled:

One single Lotto: September 2016

Composition:

90% Sangiovese 10% Colorino, Canaiolo & Malvasia Nera.

Fermentation:

Traditional; duration 20 days

Permanence on yeast

3 months in Tonneaux practicing batonnage.

Ageing:

16 months in Tonneaux; 21 months in cement.

Organoleptic exam:

Color Very intense vibrant ruby red.

Nose intense and fruity, with delicate aromas of fresh fruit, plums and grass followed by spicy notes and orange zest.

In the mouth an important structure is immediately present developing dry yet round on the tongue and palate with intense but elegant tannins. The first taste is accompanied by hints of berry fruits, plumes and mature prunes. Full and persistent finish.

Food pairings:

The fine balance in the wine makes it a perfect accompaniment to a great variety of dishes. Traditional Tuscan hearty soups, fresh pasta with vegetable or meat sauces, roast or boiled meats but also spicy fish soups as well as many exotic dishes from the oriental cuisine.