

VILLANALDI CHIANTI D.O.C.G.

2017/\$9.99



DESCRIPTION

Wines labelled “Chianti” can come from a vast region within Tuscany from the foothills of the Appenines to the flatter plains. For some of best expressions of Sangiovese you need to look into higher elevations.

The original boundaries of Chianti where wines are made in smaller quantities and wines are of higher quality come from the DOCG Chianti Classico. These wines tend to age well. The best wines from Chianti Classico will be labelled as Riserva or Gran Selezione. Within the larger DOCG of Chianti there are 7 sub-zones:

- Colli Senesi
- Colline Pisane
- Colli Aretini
- Montalbano
- Montespertoli
- Rùfina
- Colli Fiorentini

VILLANALDI CHIANTI 2017

Villanaldi is a blend of 80% Sangiovee , 10% Canaiolo , and 10% Colorino grapes. Fermentation took place in stainless steel tanks at a temperature of about 25 ° C. It was then aged in bottle for 180 days.

Tasting Notes

Nose:

Ripe aromas of cherry, raspberry, plum, and herbs.

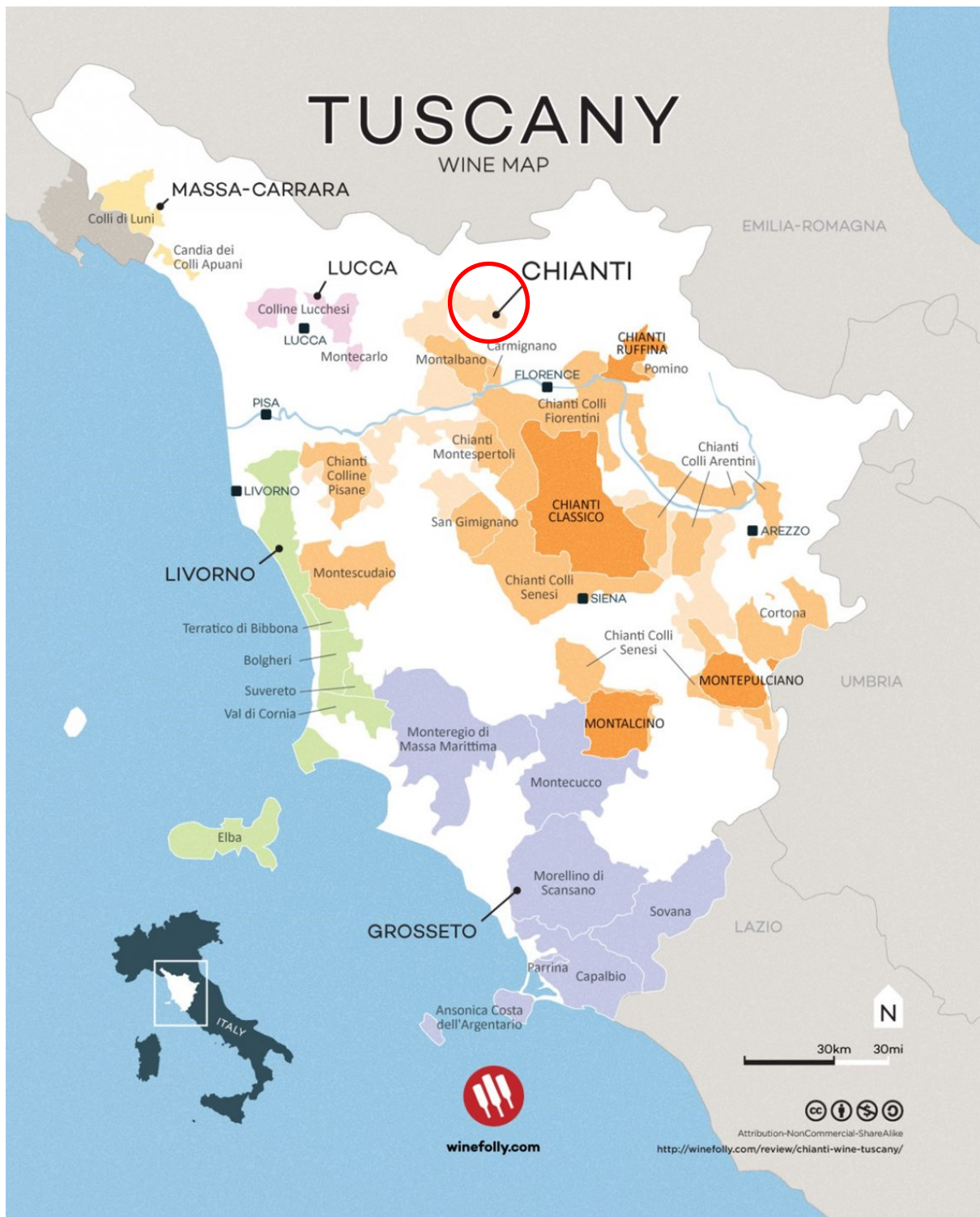
Palate:

This medium-bodied wine is intense, balanced, and pleasant with soft tannins. It displays red fruit notes mingled with spice, leather, tobacco, and herbs.

Pairing:

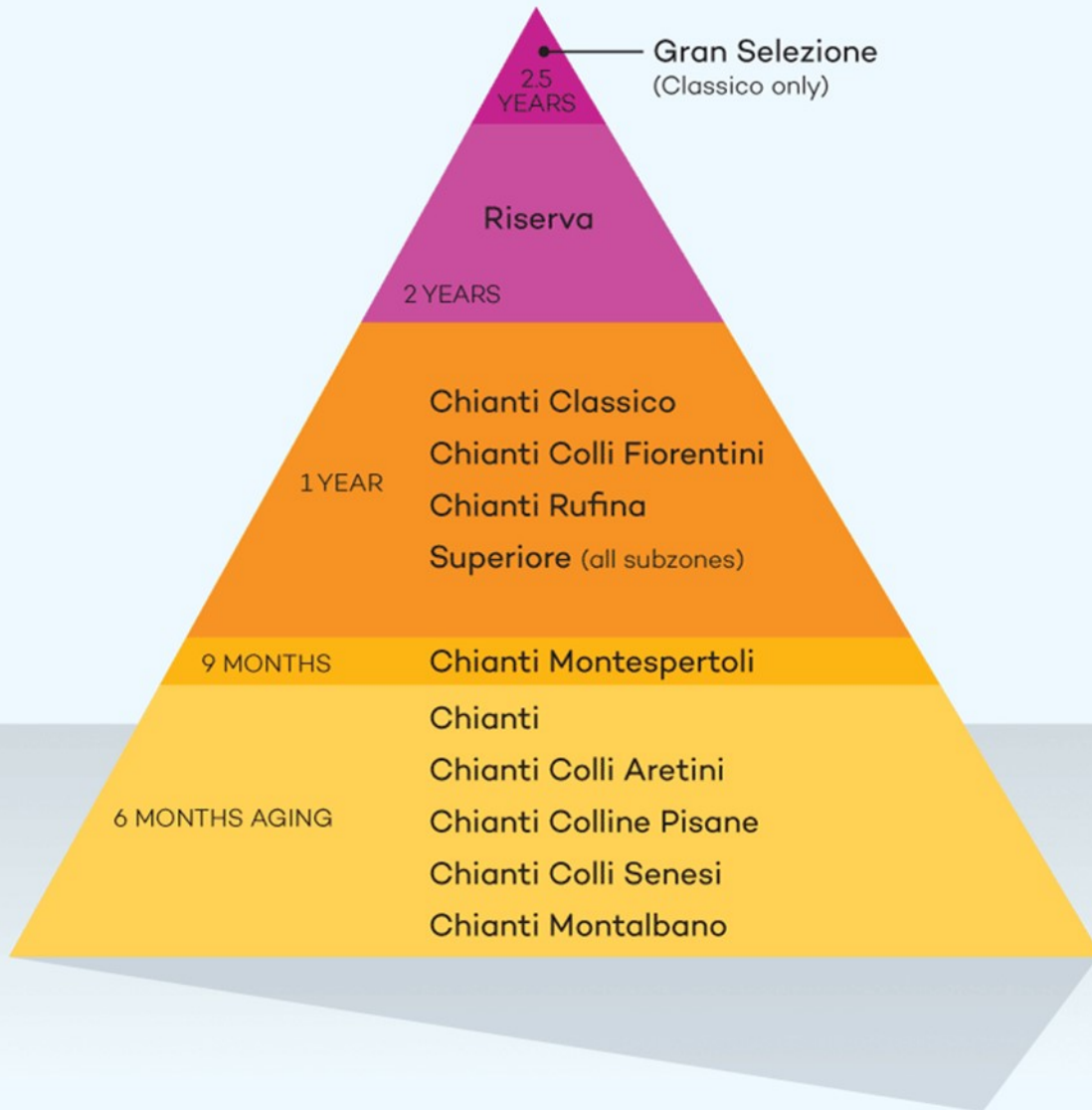
Chianti pairs nicely with tomato based dishes, hearty pastas, chicken parmesan, and pizza.

CHIANTI D.O.C.G., Tuscany, Italy



CHIANTI

WINE CLASSIFICATION SYSTEM



winefolly.com



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<http://winefolly.com/review/chianti-wine-tuscany/>