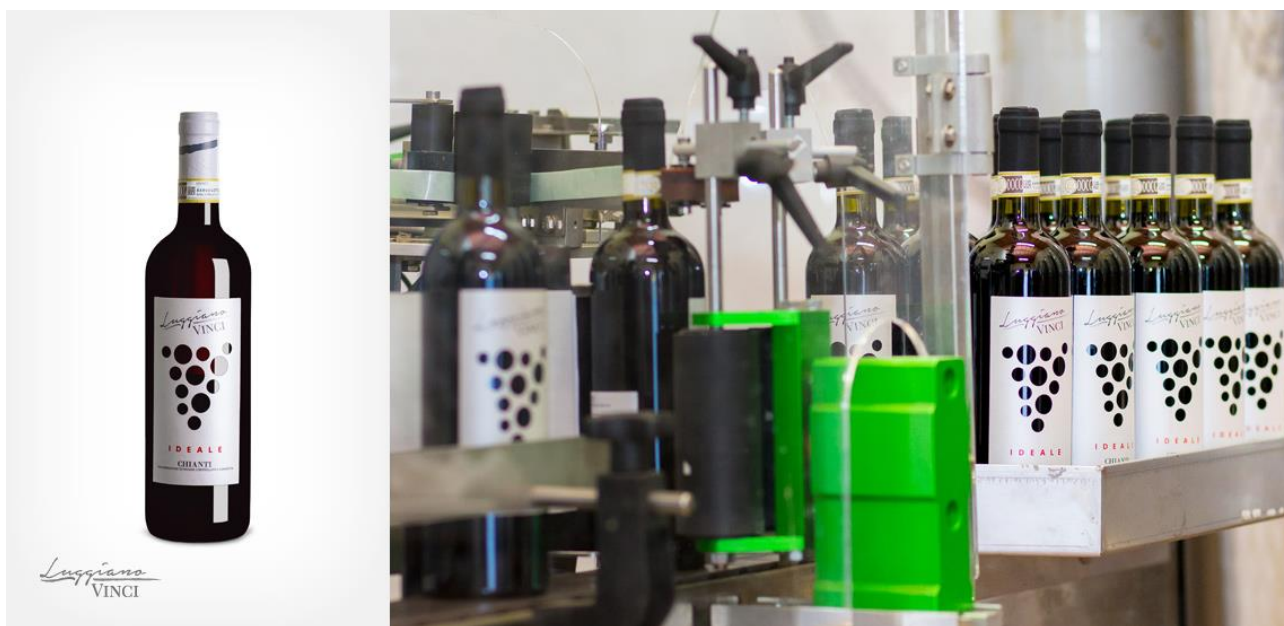


IDEALE - CHIANTI D.O.C.G.

This wine comes from the **historic vineyards of Luggiano**, according to the ancient recipe of Chianti, which included the use of a small percentage of white **grapes Malvasia and Trebbiano**. Expression of the territory in which it is born, it is a wine that embodies the history of Tuscany country tradition.



WINE DETAILS

Classification: Chianti D.O.C.G

Production area: Vinci – Florence – Toscana

Vine variety: 75% Sangiovese, 10% Canaiolo, 10% Colorino and 5% white Malvasia and Trebbiano.

Production technology: The grapes are harvested by hand and channeled into stainless steel tanks where the alcoholic fermentation begins at a controlled temperature of 30 °

C, with an average maceration of 9-12 days. Daily reassemble interventions and targeted délestage techniques are then carried out for a better extraction.

Ageing: 6 months in stainless steel tanks.

Bottling: After the maturation period the wine is poured and it is bottled starting from the month of April following the harvest.

Storage: 2 years after harvest

Alcohol content: 12.5%

Tasting notes: Ruby red color with violet hints. Intense aroma with fruity scents of raspberry and blackberry, leading to a slightly spicy finish. The palate is soft and balanced, this wine stands out for its pleasant taste and it is easy to drink.

Serving temperature: 18° C

Food pairing: Wine for the entire meal, ideal with tomato sauce pasta, meat sauce and risotto with mushrooms, harmonious with red grilled meats, sausages and cold cuts.