

Product Information

Name of wine:	Chianti – Black Label
Type of wine:	Chianti - DOCG
Name of producer:	Tenute Piccini
Production area:	The Chianti producing region of Tuscany, rich in history, culture and tradition. Soil: A special selection of sangiovese coming from our own vineyards, situated close to the town of Castellina in Chianti, at 350 m above sea level on a limestone-based soil with balanced content of clay and schist, enjoying constant sunlight and regular day/night temperature variation, (especially throughout the final part of the growing season) that results in adding a certain freshness that enhances the aromas.
Grape varietal:	100% Sangiovese.
Vinification:	A selection of 100% Sangiovese grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period. To this are added the practices of the so-called “GOVERNO ALL’USO TOSCANO” (traditional Tuscan winemaking techniques). This involves inducing a second fermentation and adding a selection of dried grapes of Sangiovese at the end of the fermentation process
Colour:	The color of Chianti is ruby red
Bouquet:	Fruity nose, cherry driven.
Taste:	Fresh palate of fine fruit, medium body. Clean, elegant, and round.
Alcohol:	13 % by volume
Food pairings:	An absolute perfect pizza wine. Drinks incredibly well with simple pasta dishes, pork or classic roast chicken. Recommended serving temperature is 18°C.
Availability:	LCBO Consignment

