Campomaggio

Chianti Classico 2022



RED STILL WINE | ITALY | TUSCANY | SUITABLE FOR VEGANS

TASTING NOTE

Fruity Chianti, ripe with red and black cherries, with a final pungent balsamic note.

VITICULTURE

This Chianti Classico has been obtained by a selection of the grapes growing on the 27 hectares at the Campomaggio estate.

VINIFICATION

Fermentation: 70% in stainless steel where it also remains for aging, while 30% is vinified in 50 hl barre l oak casks.Aging: 70% remains in steel while the remaining 30% ages in large oak barrels (30 hl) for 6-8 months. Subsequently it remains for about 12 months in steel. It rests in the bottle for 3-6 months before release.

FOOD MATCHING

Salami with fennel and pecorino cheese.

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Sangiovese (100%)
CLOSURE	Diam
SKU CODE	G7236122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.38
TOTAL ACIDITY	5.61g/l Tartaric
RESIDUAL SUGAR	0.1g/l
SKU	G7236122