Cantine Leonardo Da Vinci

Chianti 2021



SIZE 75cl **VINTAGE** 2021

ABV

GRAPE VARIETIES Sangiovese (85%),

13%

Merlot (10%), Other (5%)

CLOSURE Natural Cork

SKU CODE E7526121

EXPRESSION Red, Medium-Bodied

and Elegant

COUNTRY Italy

REGION Tuscany **ALLERGENS** Sulphur

CLOSURE Natural Cork

3.75

TOTAL ACIDITY 4.9g/I Tartaric

RESIDUAL SUGAR 1.39g/l

SKU E7526121







RED STILL WINE

TUSCANY

TASTING NOTE

Chianti practically bubbling with ripe plums and cherries, softly mineral with a long, intriguingly peppery finish.

VITICULTURE

The production area is located within the hilly zones in Vinci, Cerreto Guidi and surrounding areas of Tuscany. The wine is made from 85% Sangiovese grapes, 10% Merlot and an additional 5% of other mixed varietals for extra complexity.

VINIFICATION

After a gentle crushing and pressing, grape juice is fermented for approximately 8 days, in stainless steel tanks at a controlled temperature of 28°C. Frequent and gentle pumping over during this extracts a good amount of colour and tannin, ensuring great structure in the wine. Around 15% of the wine is barrel aged for 6 months to add complexity.

FOOD MATCHING

Ideal when matched with crostini, especially topped with mushrooms or chicken livers. Also delicious with classic baked pasta dishes such as lasagne.

