

Cantine Leonardo Da Vinci

Chianti 2022



RED STILL WINE



ITALY



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.

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Sangiovese (85%), Merlot (10%), Other (5%)
CLOSURE	Natural Cork
SKU CODE	E7526122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.75
TOTAL ACIDITY	4.9g/l Tartaric
RESIDUAL SUGAR	1.39g/l
SKU	E7526122