
Altadonna Chianti Classico

DOCG, Chioccioli

Altadonna

Code

ALTA010

The Altadonna range of wines is an expression of the terroir in which the grapes are grown. The result are wines which reflect purity and balance, whose character is both modern and yet traditional.

Tasting Notes:

Intense ruby red in appearance with delicate garnet tints. On the nose, complex aromas of red and black fruit, with delicate spicy notes. On the palate, flavours of fruit, and sweet well integrated tannins. The wine has a lively acidity coupled with a long and persistent finish.



Specification	
Vinification	<p>Grapes are harvested by hand using small boxes. Traditional fermentation on the skins takes place in a steel tank for 21-25 days with temperature control. Malolactic fermentation. Aged in French barriques (2-3 years old) for a period of 10-12 months.</p>
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Tuscany
Area	Chianti
Type	Red Wine
Grapes	Sangiovese
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2020
Body	Soft, fruity and smooth
Producer	Chioccioli Altadonna
Producer Overview	<p>The Chioccioli Estate has its own winery in Gaiole in Chianti and its vineyards are located in two areas with the most suitable terroir in the Chianti Classico area: Gaiole in Chianti and Quercegrossa. The two owners Niccolo and Enrico Chioccioli Altadonna, work directly in the vineyards where the whole operation is carried out by hand from pruning and harvest, through to the final wine making. Vineyard management is key and a great deal of effort is made to ensure that they achieve the best polyphenolic ripening possible of the grapes. Attention to detail is paramount for the winery beginning with the double sorting of grapes, the vinification technique, the use of the finest grained French oak barrels and the highest standard of vinification. Read more online</p>
Closure Type	Cork
Food Matches	<p>This wine pairs very well with tomato-based sauces like marinara which it is why it is often paired with pasta dishes. It is also a good match for white meat such as chicken or pork. These meats have subtle flavours that can often be masked by bigger, bolder reds. Try also as a good accompaniment to fish dishes.</p>