



**True Terroir Ltd.**

Unit 7C -West Road London N17 0QT

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## **CHIANTI CLASSICO DOCG "CORTINE" MAGNUM 1.5 LT - PIEVE DI CAMPOLI**

The basis of the Cortine line relies entirely on the connection between Cortine terroir and the more classic blend of zonal grape varieties: 90% Sangiovese paired with 10% Canaiolo and Colorino in mixed proportions.

The grapes are in vineyards adjoining the winemaking cellar.

**Ageing:** 12 months in second-passage French wooden barrels, subsequent 3 months in bottle.

Intense ruby red presents itself on the nose with an olfactory succession where ripe fruit, floral and spicy notes predominate.

Full-bodied, balanced and soft in the mouth, rightly tannic, persistent.

**Pairings:** Grilled red meat, game, meat entrees

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<b>Style</b>	Medium-Bodied Red
<b>Producer</b>	Pieve di Campoli
<b>Categoria</b>	Red
<b>Country</b>	Italy
<b>Region</b>	Toscana
<b>Grape Variety</b>	Canaiolo, Sangiovese, Colorino
<b>Vintage</b>	2018



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<b>Barrel</b>	No Barrel
<b>Alc %</b>	12,5%
<b>Organic &amp; Biodynamic</b>	No
<b>Bottle Quantity</b>	1500 ml - Magnum
<b>Food &amp; Wine Matching</b>	Aged Cheese, Aubergine Parmigiana, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Fish, Fresh Cheese, Fried Fish, Gorgonzola, Lamb, Light Blue Cheese, Light smoked Fish, Mature and hard cheese, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Red meat, Rich meat Casseroles, Risotto, Sausages, Soups, Starters, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Vitello Tonnato (veal with tuna sauce), White Meats