

CHIANTI CLASSICO RISERVA DOCG
“CORTINE” - PIEVE DI CAMPOLI

The "Pieve" line also includes a winning blend, reintroduced with grapes selected from Cortine vineyards.

Vinification: The wine is crafted from premium Sangiovese grapes, thoughtfully blended with 10% Merlot from the esteemed vineyard beneath the church. It ages undergoes a meticulous ageing process for 14 months in French wood tonneaux, allowing the flavours to develop beautifully. Following this, it rests for an additional 3 months in the bottle, ensuring a refined and complex profile.

Tasting Notes: The wine boasts an intense ruby red colour and an alluring bouquet of ripe fruits, floral notes, and a hint of spice, enhanced by a subtle woody aroma.It delivers a full-bodied, warm, and balanced palate experience with a silky smoothness. Its vibrant freshness and refined tannins lead to a memorable, lingering finish.

Style	Powerful and Structured Red
Producer	Pieve di Campoli
Category	Red
Country	Italy
Region	Toscana
Appellation	Chianti Classico RISERVA Docg
Grape Variety	Merlot, Sangiovese
Vintage	2021
Barrel	14 Months
Alcohol Content	13,5%
Organic & Biodynamic	No
Bottle Format	1.5 Lt. – Magnum
Food & Wine Matching	Aged Cheese, Beef, Cheese, Fresh Cheese, Lamb, Mature and hard cheese, Meats, Pasta, Pork, Poultry, Risotto, Veal, White Meats

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