



CHIANTI CLASSICO RISERVA DOCG "CORTINE" - PIEVE DI CAMPOLI

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

It is made from Sangiovese grapes blended with 10 % Merlot from the vineyard below the church.

Ageing: 14 months in French wood tonneau, subsequent 3 months in bottle

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

On the palate, it is full-bodied, warm, balanced, and soft in the mouth. It is fresh, rightly tannic, and very persistent in the aftertaste.

Pairings:

Braised and stewed meats, in general, game.

Style	Powerful and Structured Red
Producer	Pieve di Campoli
Categoria	Red
Country	Italy
Region	Toscana



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Grape Variety	Merlot, Sangiovese
Vintage	2021
Barrel	14 Months
Alc %	13,5%
Organic & Biodynamic	No
Bottle Quantity	1500 ml - Magnum
Food & Wine Matching	Aged Cheese, Beef, Blue Cheese, Cheese, cured meat, Fresh Cheese, Gorgonzola, Lamb, Light Blue Cheese, Mature and hard cheese, Meats, Pasta, Pork, Poultry, Red meat, Rich meat Casseroles, Risotto, Sausages, Soups, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Vitello Tonnato (veal with tuna sauce), White Meats