



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

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CHIANTI "PIEVE DI CAMPOLI" DOCG - PIEVE DI CAMPOLI

This wine, which has the flavour of tradition, is the most authentic expression of the Chianti DOCG.

The blend consists of Tuscan Sangiovese, Canaiolo, and a small percentage of white Trebbiano and Malvasia grapes in varying proportions. Most of the grapes are from the Tignano vineyards, where vines are over 50 years old.

An intense ruby red colour presents itself on the nose, with an olfactory succession of fruity hints of small red fruits predominating. Medium-bodied, balanced and harmonious in the mouth, moderately persistent.

Pairings: cured meats, roasts including white meat, medium-aged cheeses

Style	Medium-Bodied Red
Producer	Pieve di Campoli
Categoria	Red
Country	Italy
Region	Toscana
Grape Variety	Canaiolo, Malvasia, Sangiovese, Trebbiano
Vintage	2023
Barrel	No Barrel
Alc %	12,5%



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Organic & Biodynamic

No

Bottle Quantity

750 ml

Food & Wine Matching

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