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

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

Style	Medium-Bodied Red
Producer	Pieve di Campoli
Category	Red
Country	Italy
Region	Toscana
Appellation	Chianti Classico Docg
Grape Variety	Cannaiolo, Malvasia, Sangiovese, Trebbiano
Vintage	2024
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	No
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Creamy Cheese, Fresh Cheese, Lamb, Mature and hard cheese, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Veal, White Meats

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