

Piemaggio Chianti Classico Le Fioraie Riserva

Azienda Agricola Piemaggio

Italy - Toscana - Chianti Classico DOCG

The wine is only produced in the best vintage years, from Sangiovese grapes that are carefully selected at the time of the harvest, and a small part of Colorino, Canaiolo and Ciliegiolo. The south-southwest exposure of the vineyards combined with the altitude of 380-480 meters and the complexity of the soil, mostly composed of galestro and Alberese, bring to life a wine of excellent structure, elegance and balance - the perfect embodiment of the best qualities of its territory.

The nose is intense, elegant and persistent with hints of berries and violets. On the palate it is well-textured and elegant with a great balance between tannins and acidity.



Specifications

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| Appellation | Chianti Classico DOCG |
| Varietals | 90% Sangiovese, 10% Colorino & Canaiolo & Ciliegiolo |
| Soil type | Galestro and alberese |
| Vinification | Traditional winemaking; controlled temperatures in stainless steel tank with skin contact maceration for around 25 days, pumping and delestage. Aged 12 months in concrete vats, 18 months in French oak casks, and 6 months in the bottle. |
| Pairings | Serve with mushroom risotto, red meat, stew and dry aged cheeses. |

Codes, Weights and Measures

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| UPC | 7 84585 02357 8 |
| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02357 5 |
| Case Weight | 20 |
| Cases/Pallet | 101 |
| Layers/Pallet | 11 |
| ABV | 14.00% |
| SRP | \$ 53.99 USD 750mL Bottle |