Wijnfiche

Abate di Sant Agnese - Riserva | Chianti Classico DOCG Italy (TUSCANY) — 2021

Domain

Abate di Sant Agnese

Beautiful domain located in Castellina in Chianti. Small and family domain, but with great wines. They grow here with a lot of respect for nature.

Vinification

After a manual selection and picking, the grapes are checked a second time and put together in small bunches and processed in a special device called a diraspatrice. The first fermentation takes place under a controlled temperature of 25-26 degrees Celsius for 20 days. The second, malolactic fermentation in stainless steel takes 30 days at a temperature of 20-21 degrees Celsius. After a further 12 months in stainless steel barrels, the wine is aged for a further 8 months in wooden barrels. It is then bottled and stored for another 3 months before coming onto the market.

Taste

Dark ruby ??red color. Intense aromas of forest fruits and spiciness. On the palate forest fruits (red berries), wood and vanilla, with a long, beautiful final.

Food pairing

Game - boar | Lamb | Game - deer meat

General information

Type: Red wine
Grape varieties: Sangiovese
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 17-18 °C
Taste profile: Complex with firm tannins



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