

Abate di Sant Agnese | Chianti Classico DOCG Italy — 2023

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 15 days. The second, malolactic fermentation in stainless steel takes 30 days at a temperature of 20-21 degrees Celsius. After 12 months of aging, the wine is then bottled.

Taste

Ruby red color with an intense, fine and elegant bouquet with impressions of violets and spiciness. In the mouth a full attack, at the same time soft and powerful with accents of cherries, raspberries, roses and pleasant fresh acids in the final.

Food pairing

Poultry - pheasant | Risotto | Game - deer | Fondue | Duck

General information

Type: Red wine

Grape varieties: Sangiovese, Colorino, Canaiolo

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16 °C

