Wijnfiche

Tregole - Chianti Classico | Chianti Classico DOCG | BIO Italy (TUSCANY) — 2024

Domain

Azienda Agricola Tregole

Fattoria Tregole is located in Castellina in Chianti, in the heart of Chianti Classico, between Siena and Florence. The estate's history dates back to 1003, when Tregole was already documented as an agricultural estate. Since the Conte family took over the estate, this historic property has been carefully preserved with great respect for tradition. Today, Sophie Conte oversees the 5.5-hectare vineyard, with a strong focus on Sangiovese, olive growing and the preservation of the landscape. The vineyards lie at an altitude of 500 to 580 metres on stony soils. Particularly noteworthy are the Sangiovese vines planted in 1956, alongside younger plantings from 1999 to 2019.

Vinification

This Chianti Classico comes from high-altitude vineyards situated between 530 and 580 metres above sea level. Here, Sangiovese is given the perfect conditions to express its fresh and pure character. The wine undergoes gentle vinification, avoiding heavy extraction and pronounced oak influence. It is then aged for 12 months in concrete vats, preserving its vibrant fruit character. The sandy, low-limestone soils of Tregole further contribute subtle mineral notes and a delicate saline touch.

Taste

An elegant and fresh Chianti Classico with aromas of ripe cherries, red berries and wild fruit, complemented by subtle floral and spicy notes. Juicy and refined on the palate, with lively acidity, smooth tannins and a delicate mineral touch. The finish is fresh, harmonious and elegant.

Food pairing

Pizza | Pasta | Pasta Bolognese | Pasta - tagliatelle

General information

Type: Red wine
Grape varieties: Sangiovese (100%)
Viticulture: Organic
Storage (years): + 3-5
Serving temperature: 17 °C
Taste profile: Elegant refined

