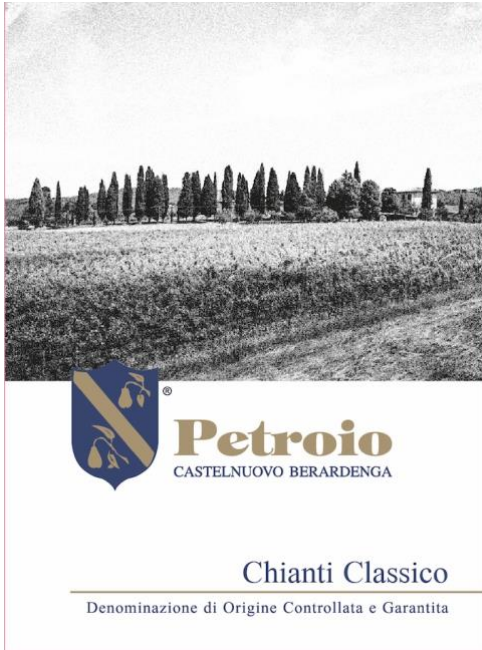


CHIANTI CLASSICO 2022



The principal and signature wine produced at Fattoria di Petroio. Traditional straightforward Chianti classico reflecting in the glass the land and labor of love that produce it.

Total production

Bottled:

Blend:

Fermentation:

Permanence on yeast:

Aging:

Organoleptic examination:

Abbinamenti:

7300

Lotto 1: November 2024

90% Sangiovese, 10% Colorino e Malvasia Nera

Traditional; duration 20 gg.

3 months in Tonneaux practicing batonnage

14 months in Tonneaux; 10 months in cement and stainless steel.

Chianti Classico with a clearly classic look; intense but vibrant ruby red color.

Intense and fruity nose impact, with delicate fresh fruit notes of plump prunes and orange rind that are followed by a spicier note of fresh grass.

On the palate, a noteworthy composition is immediately revealed, full and round and yet clean and dry in the mouth with elegant but strong tannins to sustain the fruity notes of wild berries and plums and prunes. Beautifully persistent

The fine balance in this wine makes it a perfect complement to many varieties of food: traditional hearty Tuscan soups, fresh pasta with vegetable or meat sauces, roasted, grilled or boiled meats, as well as, savory fish stews also easily a perfect match with Ethnic and oriental dishes.