

19 GIULIO 25 STRACCALI



CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

Since 1925 the Straccali wine estate in Tuscany, founded by its namesake Giulio Straccali, has been in the vanguard of progressive Chianti wine producers. An expert enologist, entrepreneur, farmer and wine producer, Giulio Straccali was above all a man of vision. Through the wines of Tuscany, he sought to communicate to the rest of the world the scents, the colors and the flavors of his beloved homeland.

Grape Varieties

Sangiovese 90%, Canaiolo and Merlot 10%.

The grapes for this wine come mainly from selected vineyards located close to the village named San Casciano.

Production technique

The grapes for the Chianti Classico are selected and picked by hand. The must undergoes maceration on the grape skins for 12-14 days. Following the alcoholic and malolactic fermentation, the wine is then aged in Slavonian or French oak barrels for a period of 6 to 10 months and then refined further in the bottle for about one month.

Tasting notes

Color: lively ruby red.

Bouquet: fruity, with hints of a light spiciness released by the wood of the barrels.

Taste: savory and full bodied, with flavors of dark cherries mingled with notes of violet and a hint of herbs.

Winemaker's recommendations

It pairs well with grilled meats, salumi or hearty pasta.

Serve at a temperature of 16°-18°C.