

# 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%.

### Production technique

It comes from vineyards cultivated in the Chianti Classico production area. The use of the most advanced fermentation techniques allows the wine to preserve its characteristics for a long time. After the alcoholic and malolactic fermentations are completed, the wine matures in Slavonian and French oak barrels for 6 to 10 months and then refines for at least 30 days in the bottle.

### 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.