

19 GIULIO 25 STRACCALI



CHIANTI

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 85%, Canaiolo and Merlot 15%.

Production technique

It comes from vineyards located on the border of the Chianti Classico production area in the Province of Siena. The use of the most advanced fermentation techniques allows the wine to preserve its characteristics for a long time and to be ready for consumption as early as the spring following the harvest.

Tasting notes

Color: lively ruby red with violet reflections.

Bouquet: fruity with aromas of ripe red fruit.

Taste: medium bodied, fresh, savory and well balanced, it has a good structure.

Winemaker's recommendations

A wine to match with every course, it is particularly suited for red meats and pasta. Serve at a temperature of 16°-18°C.

0,75 l - 1,5 l Magnum