

Abate di Sant Agnese - Riserva | Chianti Classico DOCG Italy (TUSCANY) – 2020

Domain

Abate di Sant Agnese

Beautiful domain located in Castellina in Chianti. Small and family domain, but with great wines. They grow here with a lot of respect for nature.

Vinification

After a careful manual selection and harvesting, the grapes are transported to the winery. There, they undergo a second sorting and are processed. The grape juice ferments for 20 days at a constant temperature of 25 to 26 °C. Malolactic fermentation is also carried out, after which the wine undergoes extensive aging for 12 months in stainless steel and 8 months in oak. Three months after bottling, the wine finally reaches the market.

Taste

Dark ruby red color. Intense aromas of forest fruits and spiciness. On the palate, forest fruits (red berries), wood, and vanilla, with a long, beautiful finish.

Food pairing

Game - boar | Lamb | Game - deer meat

General information

Type: Red wine

Grape varieties: Sangiovese

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Complex with firm tannins

