

Abate di Sant Agnese | Chianti Classico DOCG Italy (TUSCANY) – 2021

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 manual harvest with selection in the vineyard, a second sorting is carried out in the winery (also by hand). Fermentation takes place with temperature control (25-26 °C) for 15 days, followed by malo conversion during 30 days at 20-21 °C. The wine is bottled after an ageing period of 12 months.

Taste

This wine displays a ruby red color with an intense but elegant bouquet of violets and spiciness. Aple attack, soft and powerful with accents of cherry, raspberry, rose and a lingering acidity in the aftertaste.

Food pairing

Risotto | Fondue | Duck

General information

Type: Red wine

Grape varieties: Sangiovese (90%), Colorino (5%), Canaiolo (5%)

Storage (years): + 3-5

Serving temperature: 16 °C

pdf.general.flavour-profile: Elegant refined

