

Abate di Sant Agnese – Riserva Chianti Classico DOCG Italy (TUSCANY) – 2019

Domaine

Abate di Sant Agnese

Beau domaine situé à Castellina in Chianti. Petit domaine familial, mais avec de grands vins et beaucoup de respect pour la nature.

Vinification

After a manual selection and picking, the grapes are checked a second time and put together in small bunches and processed in a special device called a diraspatrice. The first fermentation takes place under a controlled temperature of 25-26 degrees Celsius for 20 days. The second, malolactic fermentation in stainless steel takes 30 days at a temperature of 20-21 degrees Celsius. After a further 12 months in stainless steel barrels, the wine is aged for a further 8 months in wooden barrels. It is then bottled and stored for another 3 months before coming onto the market.

Mets adaptées

Sanglier | Agneau | Cuisse de cerf

Caractéristiques

pdf.general.type: Vin rouge

Cépage: Sangiovese (98%), Canaiolo (2%)

Viticulture: Traditionnel

Stocker (années): > 10

Servir à: 17-18 °C

pdf.general.flavour-profile: Complex structuur tanninerijk

