



Wijnfiche

Abate di Sant Agnese | Chianti Classico DOCG Italy (TUSCANY) – 2022

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 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 15 days. The second, malolactic fermentation in stainless steel takes 30 days at a temperature of 20-21 degrees Celsius. After 12 months of aging, the wine is then bottled.

Taste

Ruby-red color with an intense, refined, and elegant bouquet featuring hints of violets and subtle spiciness. On the palate, it opens full-bodied, yet remains both smooth and powerful, with notes of cherries, raspberries, and roses, complemented by pleasantly fresh acidity on the finish.

Food pairing

Risotto | Fondue | Duck

General information

Type: Red wine

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

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16 °C

Taste profile: Elegant refined

