



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Chianti Classico Riserva DOCG, Chioccioli Altadonna

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<b>Price</b>	£38.49
<b>Code</b>	CHIO005

The Altadonna range of wines is an expression of the terroir in which the grapes are grown. The result are wines which reflect purity and balance, whose character is both modern and yet traditional.

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### Tasting Notes:

This wine has superb character, intense, rich and complex with fruity and spicy notes. A wonderful acidity is matched by soft integrated tannins.

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Specification	
<b>Vinification</b>	Hand harvesting. Destemming takes place using modern technology. Fermentation in conical vats, barrels and open barriques using the "vinificazione integrale" technique. After a long maceration on the skins, the wine is poured directly into the Fine grained French oak barrels where malolactic fermentation takes place. It is matured "on the lees" in the barrels for 18 months prior to bottling. After bottling, it is aged for a further 6 months at lease before being released for sale.
<b>ABV</b>	10.1%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Chianti
<b>Type</b>	Red Wine
<b>Grape Mix</b>	95% Sangiovese, 5% Merlot
<b>Genres</b>	Practising Organic, Vegan, Vegetarian
<b>Vintage</b>	2015
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Chioccioli Altadonna
<b>Producer Overview</b>	<p>The Chioccioli Estate has its own winery in Gaiole in Chianti and its vineyards are located in two areas with the most suitable terroir in the Chianti Classico area: Gaiole in Chianti and Quercegrossa. The two owners Niccolo and Enrico Chioccioli Altadonna, work directly in the vineyards where the whole operation is carried out by hand from pruning and harvest, through to the final wine making. Vineyard management is key and a great deal of effort is made to ensure that they achieve the best polyphenolic ripening possible of the grapes. Attention to detail is paramount for the winery beginning with the double sorting of grapes, the vinification technique, the use of the finest grained French oak barrels and the highest standard of vinification. <b>Read more online</b></p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	The perfect pairing for this wine would be a classic Italian meal such as Lasagna, herb-crusted roast meats, wild boar, or rich mushroom ravioli.