

# Maria GIOCONDA

CHIANTI CLASSICO D.O.C.G.



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## CURIOSITY

This wine is dedicated to the woman who handed the flourishing vineyards on to future generations: our grandmother. Leaving us with the challenge of picking and transforming the most precious of the grapes in wine. The continuous work in the vineyard allows our grapes to ripen naturally, and the Sangiovese and Canaiolo grapes are then left to ferment and macerate in oak casks for 12 months. Casks from Slovenia, tonneau ad barriques from Burgundy exalt the quality of our wines.

## DESCRIPTION

*Artisanal wine in conversion to Organic:*

Average bottle 750 ml: 2000 - 4000 p.y.

Vol. 13,5%

*Production area:*

S.Cristina a Pancole, Torcibrencoli.

Greve in Chianti (Florence) – Italy.

Altitude 240 m. ASL. Clay soil, typically dry.

*Product informations:*

Wine DOCG Chianti Classico.

Limited harvest per vine

Selected hand-picked grape

Grape variety: Sangiovese 92%, Canaiolo 8%

Fermentation: 16 days of fermentation at controlled temperature and 30 days of maceration on the skins

Ageing: 12 months aged in oak wood

*Pairing:*

Elegant with any kind of steak or red meat, game and BBQ. To try it also as appetizer with a nice board of charcuterie and aged cheese. Enjoyable meditative wine for any relaxing moment.

Service temperature (T°C): 18° - 20°.

*Sensorial notes:*

COLOR\_ medium-deep ruby red.

Bouquet\_ Pleasant red berries, balsamic, woody and spicy notes.

Palate\_ Soft tannins, fresh acidity with a long persistence. Red berries, cherry and spicy notes of vanilla will delight your palate at every sip.  
full body.