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PIETRAMAGGIO Chianti Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



Pack Size: 12/750ml
UPC: 8032685270159

OVERVIEW

Pietramaggio wines reflect Chianti Classico expression from a low-yielding vineyard at the top of Greve, overlooking the Apennine mountains. The Inghirami family owns and farms 54 hectares of certified-organic vineyards with a focus on high altitude, cooler sites to preserve freshness in the wines. Pietramaggio is produced from the Grignano estate in Chianti Rufina, which was once the personal property of Catherine de Medici in the 15th century. The family is also one of the best in Italian textile-fashion and the labels are a nod to their extensive antique textile collections, which are stored alongside decades of gracefully aging wine at this historic estate and cellar.

VINTAGE

RAINFALL: 34.2 inches. Normal rainfall.

BLOOM: May-June

WEATHER: A very hot and dry year.

HARVEST: Harvest takes place between the second half of September and the first half of October.

GRAPES: Average Brix 24.8

SITE

Southeast facing vineyards. Located by the Sive River and the town of Pontassieve with weather influenced by the Apennine mountain range.

ELEVATION: 1,300 - 1,470 ft.

SOILS: Clay & limestone

VINES: 5,000 plants/ha | Age of vines: 15 years old

YIELDS: 60 quintals/ha

80% Sangiovese, 20% Canaiolo

**Castellina in Chianti
Tuscany, Italy**

13.5% Alc. by Vol.

91PTS Wine & Spirits
90PTS Wine Enthusiast

90PTS
James Suckling



TASTING NOTES

A juicy wine loaded with spiced cherry and plum notes on the palate and rounded by creamy tannins. A pristine and easily drinkable daily wine.

PAIRING SUGGESTIONS

Ideal with soups, meat sauce pastas, cured meats, semi-mature cheeses and poultry.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermentation in stainless steel tanks at controlled temperatures. Malolactic fermentation in barrels.

BARRELS: Stainless steel tanks & French oak

AGING: 12 months in oak

BOTTLING DATE: July 2023