



MAGGIOLO

CHIANTI CLASSICO DOCG

THE SCENT OF FLOWERS IN MAY.

Maggiolo Chianti Classico D.O.C.G. is a taste of the joyful sunniness of our area. The name of this tasty, rounded wine is based on that of the iris ("giaggiolo"), a typical flower of the Lamole area that dots our vineyards in the month of May ("Maggio") when it is at the height of its splendor. We can perceive it in the enchanting sensations and the gentle, soothing textures it offers us with every sip.

TECHNICAL SHEET

The grapes are destalked and the berries are passed through an optical selector. After pressing, the must ferments with the skins in stainless steel tanks, where it remains until late in winter, keeping the Sangiovese separate from the must/wine from the international varieties. Follows a period of maturation of around one-year and a half in 50 and 70 hl oak casks for the Sangiovese and in barriques for the Cabernet Sauvignon and Merlot. After blending, the wine is bottled and undergoes further maturation in the bottle prior to release onto the market.

TASTING NOTE

Its bright ruby red color leads into a floral bouquet of cyclamens and violets, with fruity notes of mulberries, blackberries and blueberries and hints of sweet spices and cacao. The palate is dominated by fresh yet mellow sensations: the tannins are rounded and tasty, the acidity is well calibrated in its addition of vibrancy to the flavor, and the aromatic finish is profound yet elegant, with its suggestions of dark berry fruits and balsamic herbs.

SERVING SUGGESTIONS

This wine goes marvelously with dishes that contain spices or have piquant sensations, or herby recipes. It is also ideal with various types of soups, especially those made from chickpeas, wild peas or lentils and simply seasoned with extra virgin olive oil. Try it too with the meat dishes of Asian or South American cuisines.

GRAPES:

Sangiovese, Cabernet Sauvignon, Merlot

PRODUCTION ZONE:

Lamole, in the commune of Greve in Chianti

ALTITUDE:

420 – 655 meters above sea level

TYPE OF SOIL:

Sandstone containing galestro (schistous clay) and macigno toscano, with insertions of alberese (limestone)

TRAINING SYSTEM:

Cordon Spur and the traditional arched cane system of Chianti

PLANT DENSITY:

3,300 – 5,200 vines/hectare

HARVEST PERIOD:

Between the first and third weeks of October

ALCOHOL LEVEL:

13.50% vol.

SERVING TEMPERATURE:

14 - 16 °C

RECOMMENDED GLASS:

A large glass, narrowing at the rim

AGING POTENTIAL:

5/6 years

BOTTLES PER BOX:

6 - 12

FORMAT (CL):

75

