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TECHNICAL SHEET
with
Allergens & Tasting Notes

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Bottle Size	75	cl
Alcohol by Volume	14	%
Production Area	TOSCANA, ITALY	
Grapes	Sangiovese	
Colour	Deep ruby red	
Method	Stainless Steel	
Vinification	After hand harvesting, the grapes undergo destemming and optical selection, then the must ferments with skin contact in stainless-steel vats for about two weeks to extract colour, tannin and aromatic compounds. This extended maceration is accompanied by periodic pump-overs and délestage to enhance extraction. After fermentation, the wine is racked into large oak casks for over two years of maturation. Finally the wine is assembled and bottled.	

Product Name	LAREALE CHIANTI CLASSICO RISERVA BIO D.O.C.G. 2020
Alivini Product Code	CHI-LAMOLE-------30D

Product Picture

Tasting Notes and Wine Pairing

This wine showcases a complex nose of wild red berries, violets and broom, underpinned by balsamic and underbrush notes that give it aromatic depth. On the palate it's harmonious yet incisive, with fine-grained tannins, lively freshness and a mineral undercurrent balancing the elegant fruit, leading to a persistent, refined finish.
Its robust structure and vibrant acidity make it a perfect match for classic Tuscan fare such as Fiorentina steak, rosticciana (pork ribs), roasted or braised meats and game, as well as oven-baked vegetable dishes. It can also stand up to aromatic challenges like truffle-accented dishes and very mature cheeses, making it versatile with rich, substantial food.
Serving tip: Aim for ~16–18 °C to best appreciate its complexity and balance.

INGREDIENTS

List of Ingredients	%
Grapes	99.95
Sulphites	0.05

VALUES

ENERGY	Each 100ml
KJ	406
Kcal	98

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (3-6 g/L = Bone Dry); **BRUT** (6-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	0.4

5.3

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.7

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.4

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep between 18-25 °C

ISSUED BY	DATE
Paolo Cammarota	14/07/2025

APPROVED BY	DATE
GDT	06.09.2025