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TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

Bottle Size	75	cl
Alcohol by Volume	14.5	%
Production Area	TOSCANA, ITALY	
Grapes	Sangiovese	
Colour	Bright ruby red	
Method	Stainless Steel	
Vinification	After hand harvesting, the grapes are de-stemmed and crushed, then the must is fermented with skins in barrels with extended maceration of about 2 weeks to extract colour, flavour and tannins. Following fermentation, most of the wine undergoes long maturation of at least 30 months in large oak casks, with a smaller portion aged in barriques. After barrel aging, the wine spends additional time resting in bottle.	

Product Name	CHIANTI CLASSICO GRAN SELEZIONE: CAMPOLUNGO D.O.C.G. 2020
Alivini Product Code	CHI-LAMOLE-------34D

Product Picture

Tasting Notes and Wine Pairing

An expressive bouquet of violets, ripe red and black berries intertwined with spicy and balsamic aromatics. On the palate it is powerful yet elegant, with dense, finely grained tannins balanced by lively acidity and succulent fruit, leading to a long finish rich in fruit, spice and herbal notes. Because of its depth and structure, it pairs beautifully with rich, flavourful soups and pasta with game sauces, slow-cooked or herb-accented meat dishes, grilled steaks such as bistecca alla fiorentina, and medium to long-aged cheeses, making it a superb choice for hearty Tuscan cuisine and robust main courses.

INGREDIENTS

List of Ingredients	%
Grapes	99.95
Sulphites	0.05

VALUES

ENERGY	Each 100ml
KJ	420.5
Kcal	101.5

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)	0.3

5.3

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.3

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.45

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