

VILLA LUISA CHIANTI DOCG

WINEMAKER'S NOTE

COLOUR: Brilliant ruby red with garnet reflections.

NOSE: The bouquet opens with intense aromas of red cherry, plum, and wild berries, followed by floral hints of violet and subtle spicy undertones of clove and black pepper.

PALATE: Smooth and well-balanced, with lively acidity, silky tannins, and flavors of ripe red fruit, licorice, and a touch of balsamic. A clean, persistent finish.

FOOD PAIRING

Ideal with traditional Tuscan dishes, pasta with ragù, roasted meats, hard cheeses, and game.

WINE MAKER

Sabino Russo

GROWING AREA

Hills of Central Tuscany

VINES AGE

20 – 30 years

EXPOSURE

S, SW

SOIL

Clay-limestone with good drainage



GRAPES HANDLING

This Chianti is made primarily from Sangiovese grapes, with a small percentage of Canaiolo and Ciliegiolo, sourced from vineyards located in hilly areas at medium altitude. Grapes are carefully harvested and brought immediately to the cellar for fermentation to preserve freshness and aromatic complexity.

WINE MAKING

Fermentation takes place in stainless-steel vats at controlled temperatures, in keeping with Chianti winemaking traditions. Gentle pumping-over ensures optimal extraction of color and tannins.

REFINEMENT

The wine matures for several months in stainless-steel tanks before a brief refinement in bottle. This technique preserves the wine's fruit-forward character and natural freshness.

GRAPES

Sangiovese, Canaiolo, Ciliegiolo

TRAINING SYSTEM

Guyot and Cordon spur

FARMING PRACTICE

Integrated and sustainable

ALCOHOL

12°

CELLARING

6–8 years

SERVICE TEMPERATURE

18°C (64°F).

THE DIFFERENCE IS

Chianti benefits from the cool breezes and significant diurnal temperature variation of the surrounding hills, which contribute to the development of balanced acidity and aromatic precision. The terroir, rich in clay and limestone, enhances the structure and aging potential of the wine.