## Tuscany







**Appellation:** Chianti Classico Docg

**Region:** Tuscany

Grapes: 90% Sangiovese, 10% Cabernet Sauvignon

**Alcohol: 12.5%** 

Vinification and refinement: This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Made following traditional vinification methods: completely mature grapes are hand harvested from vineyards. Fermentation at controlled temperatures and prolonged maceration with the skins.

**Description:** Vivacious ruby red colour Fruity fragrance, hints of violet, cherry and wild red berries. Full-bodied, dry and traditional, it becomes harmonious after at least one year of ageing.

**Food Matches:** Ideal with roasts, grilled red meat and cheese. Serve at room temperature.

Curiosity: The first documents identifying Chianti with a wine production area, are dated back to the 18th Century and referred to the *Lega del Chianti* (League of Chianti) born in Florence to regulate the administrative relationships with the producers of a red Sangiovese-based wine, in *Radda*, *Gaiole* e *Castellina* (currently part of the Chianti Classico production area known as Golden Triangle). The sign of the *Lega del Chianti* was a black rooster that became later the emblem of the Chianti Classico Consortium.



The Marchese de Petri Family produce classic wines in Tuscany since more than 150 years. Every generation continually experiment with their vineyards and cellars in order to select the best Tuscan wines to be bottled under the Villa Luisa brand.





