

# FREIXENET

## CHIANTI DOCG



### Region and grapes

Chianti DOCG is probably the best-known Italian wine and takes the name of a mountainous region in Tuscany, close to Florence. Its history stems from the Etruscans, who were the first to realize that these lands were ideal for viticulture. The main grape used to make these wines is the Sangiovese, although blends with other black grapes are permitted.

### Winemaking process

The harvest is mainly mechanical. The grapes are destemmed and crushed gently, then the fermentation takes place in stainless steel tanks for 7-10 days at no more than 28°C of temperature, in order to favour the extraction of colour and other polyphenolic substances. The maturation takes place in stainless steel tanks, the malolactic fermentation is naturally completed in 1-2 months.

### Coupage

Predominantly Sangiovese and other local varieties

### Tasting note

A ruby red hue, medium in intensity, introduces a wine that initially presents a slightly reserved nose. It unfolds with aromas of strawberries and raspberries, complemented by a hint of vanilla. Subtle notes of fresh herbs, such as thyme and oregano, add depth to the bouquet. On the palate, it reveals itself as a charming wine, with vibrant acidity that carries through to a delicate finish, where nuances of cut leather, tobacco leaf, and the warmth of antique wooden furniture linger, creating a refined and elegant profile.

### Food pairings

Freixenet Chianti is the perfect companion for pasta dishes with tomato sauce, such as spaghetti Bolognese, rigatoni with slightly spicy puttanesca sauce, or eggplant lasagna. It also pairs exceptionally well with spiced Italian cured meats, such as smoked speck or the flavorful guanciale. When it comes to cheese, aged or semi-aged cow's milk cheeses bring out the wine's nuances, creating a well-balanced combination. For a more vegetable-forward option, a sun-dried tomato and spinach risotto is a delicious choice.

### Analysis

Alcohol: 12,50% vol.

Total acidity (expressed in tartaric acid): 5,05 g/l

Sugar: 4 g/l

Vegan: yes

### Vintage

2023