

TERRE DI PERSETO CHIANTI CLASSICO DOCG «ALBÓRE» - Year 2020



Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Aging: 24 months minimum, then 3 months in bottle.

Alcoholic content: 13.5%

Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack and return); maceration for 15-25 days (depending on the year).

Tasting notes: Wine from Sangiovese grapes, ruby red in color, with a lovely complexity perceived in the nose. It has a dense fruit core with notes of violet, ripe raspberries and fresh plums. Complex, savory and elegant, with a well-balanced body, smooth tannins and a pleasant freshness.

SUGGESTED FOOD PAIRINGS: Roasted and stewed red, white and game meat; steak or bbq grilled meats; cured meat or charcuterie; lasagna; fish dishes cooked in a rich tomato sauce; aged or strong blue cheeses with soft or hard paste (like stilton); spicy, ethnic and savory dishes.

Suggested serving temperature: 18 °C/64.40 °F

PRIZES & AWARDS WON:

MERUM: ♥♥♥♥/♥♥♥♥ JLF+ Selection "MERUM" DeguBox 2023/2024

Luca Gardini – The wine Killer: 93/100 points

Decanter: Bronze Medal

Falstaff: 92/100 points