Villa la Pagliaia, Chianti Classico DOCG (37.5cl) 2023

IVP0112023NEW

2019 Vintage

Villa la Pagliaia

— Toscana, Italy

Decanter World Wine Awards Bronze 2023

A fresh, approachable style of Chianti Classico (in a half bottle) with vibrant, juicy red fruit. Villa la Pagliaia lies in the south of the Chianti Classico zone, adjacent to sister property San Felice.

Production

The grapes come from the estate's own 350-400m altitude vineyards in the Chianti Classico zone, near Castel Berardenga. The vines are on average 25 years old, planted in rocky clay soil. Fermentation and maceration on the skins last for 8-10 days (at 28-30°C) followed by malolactic fermentation in stainless steel. Matured in Slavonian oak casks for 10-12 months.

Tasting note

Aromas of ripe plum and cherry with lightly floral notes. This is a fruit-forward style of Chianti - the palate is bright and sappy, with redcurrant and bramble fruit, fresh acidity and supple tannins giving structure. A juicy finish with a touch of black pepper.

Food Match

A good match for spicy pasta dishes, sausages and red meat.

ABV:
13.50%

Case/Bottle Size:
12x 37.5cl

Closure:
Cork

Appellation:
Chianti Classico DOCG

Winemaker:
Francesca Giuggioli

Grape Varieties:
Merlot 5% Sangiovese 95%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
700906722137144