Villa la Pagliaia, Chianti Classico DOCG 2023

ISF0702023

Villa la Pagliaia

— Toscana, Italy

A fresh, aproachable style of Chianti Classico with vibrant, juicy red fruit. Villa la Pagliaia lies in the south of the Chianti Classico zone, adjacent to sister property San Felice.

2020 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

The grapes come from the estate's own 350-400m altitude vineyards in the Chianti Classico zone, near Castelnuovo Berardenga. The vines are on average 25 years old, and planted in rocky clay soil. Fermentation and maceration on the skins lasts 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 classic style of Chianti Classico - the palate is bright and sappy with redcurrant and bramble fruit. Characteristic herbal and earthy notes on the palate with fresh acidity and supple tannins giving structure.

Food Match

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

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sweet

Category:
Sustainable

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:
709067207093