

# ✦ TERRE DI ✦ BACCO

## Chianti DOCG



**Region**  
Toscana

**Grapes**  
Sangiovese

**Serving Temp.**  
61-65°F

**Alcohol**  
11.5%

### Overview

Chianti is a very dry red wine and one of the most well-known Italian wines. It derives its name not from the grape used to make it, which is Sangiovese, but from the region where it is made. The Chianti area of Toscana is one of the most beautiful in the whole region, as well as the most well-known and appreciated in Italy by visitors from around the world.

### Vinification and Maturation

The grapes are hand-picked and then vinified with great care by using the traditional method of fermentation in the presence of the skins so as to highlight the strong personality conferred by the soils in Chianti. After the malolactic fermentation, the wine matures in Slavonian oak barrels for 12 months.

### Food Pairings

Chianti is exquisite at highlighting the flavors of savory charcuterie boards and seasoned cheeses. It also pairs particularly well with first courses like pasta with tomato sauce and grilled meat main courses.

### Tasting Notes

**Color**  
Ruby-red color.

**Nose**  
Bursting with strawberry, red berries, and notes of sage, spice cake, and subtle earth.

**Palate**  
Vibrant and medium-bodied, revealing lively cherry and exotic spices that lead to polished tannins and a delicate finish.



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