

# STRACCALI

## CHIANTI

**COUNTRY** Italy

**REGION** Tuscany

**GRAPES** 85% Sangiovese

15% Canaiolo and Merlot

**APPELLATION** Chianti DOCG

**WINEMAKER** Luca Francioni



### BACKGROUND

For generations of Americans, Chianti has served as an introduction to Italy's red wines. Founded by Giulio Straccali in 1925, Straccali has been in the vanguard of progressive Chianti producers. A man of vision, Giulio Straccali sought to communicate through his wines to the rest of the world the scents, colors and flavors of his beloved Tuscany. In 1978 the Zingarelli family of the Chianti estate of Rocca delle Mace began a long and fruitful relationship with Straccali that continues to this day. United by a shared dream set out by Giulio Straccali many decades earlier, the two families have pursued the same objective: to invite the world to discover the tantalizing flavors and colors of Tuscany, using wine as the ambassador. Today Straccali offers two distinctive wines from Tuscany. It's reputation stands for outstanding quality, exceptional value wines that have earned accolades from wine critics worldwide.

### DESCRIPTION

**COLOR:** Lively ruby red with violet reflections.

**NOSE:** Fruity with aromas of ripe red fruit.

**TASTE:** Medium bodied, fresh, savory and well balanced, it has a good structure with light hints of spice.

### VINIFICATION

Following careful grape selection and maceration of the must on the grape skins for 10 to 12 days, an advanced constant temperature fermentation technique is applied, yielding a pleasant, full bodied wine that keeps its distinctive fruitiness for an extensive period of time. 20% of the wine is also aged for few months in wooden barrels allowing the Sangiovese tannin's to further refine.

### ANALYSIS

Alcohol: 12%

### SERVING SUGGESTIONS

A wine to match with every course, it is particularly suited for red meats and pasta. Serve at a temperature of 16°-18°C.

### BOTTLE SIZES

750 ml, 1.5 L



**Vegan**



**Gluten Free**



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