



WINE SYSTEM
TRUST YOUR SENSES

WINE PASSPORT

Chianti Fuscelli

Winery: Casa Lucii



DETAILS

Type of wine:	red wine
Vintage:	2022
Country - region:	Italien - Toscana
Variety of vine:	Sangiovese
Taste:	dry
Bottle volume:	0.75 l
Quality:	DOCG Chianti DOCG
Quality (EU):	Denominazione di Origine Protetta (DOC, DOCG)
Alcohol in vol. %:	13,50 vol. %
Residual sugar:	1,20 g/l
Acid:	4,59 g/l
Aged in:	Stainless tank
Allergenes:	contains sulfites
Drink at:	16-18° °C
Lagerfähig bis:	2023-2024

Awards

Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn

Weinbeschreibung

The choice to produce Chianti Fuscelli with the use of grapes typical of the ancient Tuscan tradition, present in the historical vineyards of the company, allows us to produce a wine with a complex aromatic background but at the same time extremely enjoyable in every occasion. The fluctuating summer climate has turned into a splendid September that has enable us to harvest the grapes in their best form.

Food recommendation

Fuscelli 2022 accompanies pasta and risottos with meat sauce, white and red meats, legumes, cheeses, also served fresh with "cacciucco alla livornese". Simple to combine and ideal for many occasions!

Vinification

Destemming, fermentation with maceration on the skins in thermo-conditioned stainless steel tanks. Refinement in thermo-conditioned stainless steel and vitrified cement tanks.