



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Chianti Fuscelli Bodega: Casa Lucii



DETAILS

Tipo de producto:	Vino tinto
Añada:	2022
País de origen - Región:	Italien - Toscana
Variedades:	Sangiovese
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Calidad:	DOCG Chianti DOCG
Calidad (EU):	Denominazione di Origine Protetta (DOC, DOCG)
Grado alcohólico (% vol.):	13,50 vol.%
Azúcar residual en g/l:	1,20 g/l
Acidez:	4,59 g/l
Elaboración:	Acero inoxidable
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	16-18° °C
Lagerfähig bis:	2023-2024

Premios obtenidos

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.

Recomendado con el siguiente plato...

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.