



WINE SYSTEM
TRUST YOUR SENSES

PASSAPORTO DEL VINO

Chianti Fuscelli

Azienda vinicola: Casa Lucii

DETAILS

Tipo di vino:	vino rosso
Annata:	2022
Paese - Regione:	Italia - Toscana
tipo di vitigno :	Sangiovese
Sapore:	Secco
Bottiglie capacity:	0.75 l
Qualità (DO):	DOCG Chianti DOCG
Qualità (EU):	Denominazione di Origine Protetta (DOC, DOCG)
Alcol in vol. %:	13,50 vol. %
Zucchero residuo :	1,20 g/l
Acidità:	4,59 g/l
Maturazione:	Acciaio inox
Allergeni:	contiene solfiti
Temperatura a cui va bevuto il	16-18° °C
Lagerfähig bis:	2023-2024

Premiazioni

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 enabled us to harvest the grapes in their best form.

Abbinamenti

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!

Vinificazione

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

