



## Pigro

**PIGRO**

### Chianti Classico Chianti Classico DOCG

#### REGION

Toscana

#### VARIETY

90 % Sangiovese – 5 % Colorino – 5 % Canaiolo

Exposure and altitude: South-West 1150 feet ASL (350 m ASL).

Soil composition: Medium texture, rich in skeleton.

Cultivation method: Guyot.

Harvest: Hand-harvest from mid-September to mid-October.

Vinification process: Two-three weeks of fermentation at controlled temperature of 77 F (25° C). Malolactic fermentation. Partly aged in French oak barrels for 6-8 months.

#### TASTING NOTES

A deep ruby red color. This wine's aroma is intense, fruity, and forward with notes of ripe red fruits, blackberry, black currant and sweet spices. His strong personality is expressed on the palate with a complex and harmonious structure; the tannins are soft and well complexed. Smooth and balanced with a long finish.

#### FOOD PAIRINGS

Pigro's favorite for a traditional, rich dinner: roasted red meat, pecorino cheese, Tuscan salami and of course, a giant Fiorentina steak.