








# VALLEPICCIOLA

## Chianti Classico D.O.C.G.

[www.vallepiciola.com](http://www.vallepiciola.com)

VARIETALS	100% Sangiovese
VINTAGE	2022
REGION	Tuscany, Italy
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Pale ruby red, typical of the variety.
NOSE	On the nose, aromas of red berries, such as blackcurrants, but also plums, violets, and violets, are accompanied by the unmistakable spiciness of black pepper.
PALATE	The palate is smooth, dominated by a soft tannic grip and a velvety aftertaste.
AGEING	In large barrels for 10 months followed by another 6-8 months in barriques of second passage, and by 3-5 months of bottle ageing.
PAIRING	It pairs perfectly with platters of cured meats and medium-aged cheeses, as well as with first courses with Tuscan ragù.
RATINGS	91pts <b>JAMES SUCKLING.COM</b>   91pts <b>I VINI DI VERONELLI</b>   4.0 
ORDER CODE	IT0555



VINUM LECTOR