



# PIO II CHIANTI CLASSICO DOCG



AVAILABLE VINTAGE	2020
VARIETALS	100% Sangiovese
VINEYARD ALTITUDE	400-450m (1200-1350Ft) above sea level.
PLANTING SYSTEM	Spurred Cordon
AVERAGE VINE AGE	15 years
PLANT DENSITY	Circa 5000 plants per hectare
MICROCLIMATE	A temperature that is never excessive in the summer not too cold during the winter. Light but constant ventilation. Southern orientation.
VINIFICATION	In small cement vats (20-30HL) fermentation occurs under controlled temperature with pumpover, pigeage and delestage. Macerated for a minimum of 15 days.
AGEING METHOD	6 months in large Slavonian oak barrels
BOTTLES PRODUCED	Circa 3500
ALCOHOL CONTENT	13.50%
TOTAL ACIDITY	5-5.5g/L
SERVING TEMPERATURE	18-20 C, 65-68 F

#### TASTING NOTES

A bright red color tending towards purple due to the ageing. A dry, harmonic, full flavored, slightly tannic taste that evolves with age and becomes smooth and velvety. The balance brings out its aromas and fruitiness.

#### RECOMMENDED PAIRINGS

Typical Tuscan cuisine such as handmade pastas (pici, pappardelle, etc.), polenta, cured meats, aged cheeses and game or red meat.



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