



# PIO II CHIANTI CLASSICO DOCG



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|---------------------|---|
| AVAILABLE VINTAGES  | Various   |
| 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.



16 West Street  
Beverly, MA 01915  
info@pspimports.com  
pspimports.com