LABADIA



RS Chianti Classico

D.o.c.g. 2023

This wine is made from Sangiovese grapes selected from the finest areas of the Chianti Classico region. It is a fruity, smooth wine that is particularly enjoyable when paired with food.



Geographic Area: Chianti Classico

Grapes: Sangiovese

Vinification: The wine undergoes fermentation with a short period of skin contact and is aged briefly in wood before bottling.

Production: 69,000 bottles

Alcohol Content (%): 14

Vintage 2023: Abundant spring rains required meticulous vineyard work. The warm summer temperatures were well tolerated by the vines. The harvest yielded smaller quantities of grapes, resulting in wines with good structure and pleasant aromatic notes.

Tasting Notes: Intense ruby red in color, the nose reveals aromas of red fruits, violet, iris, and spices. On the palate, it is full-bodied and smooth, with well-balanced acidity and a clean, persistent finish that echoes the aromatic notes.

Pairings: Flavorful first courses, cheeses, and red meats

Recommended Serving Temperature: 18°C

