

LABADIA



RS Chianti Classico D.o.c.g. 2024

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: 53,000 bottles

Alcohol Content (%): 12,5

Vintage 2024: A rainy winter was followed by a temperate spring and a hot summer. By September, the grapes had reached the perfect level of ripeness, and the harvest was excellent. The wines are fresh and elegant.

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

