

LABADIA



RS Cultusboni



Appellation

Chianti Classico D.o.c.g.

Vintage

2024

Grapes varieties

Sangiovese and other Chianti Classico grape varieties

Vinification and Aging

The grapes ferment in contact with the skins, with targeted pumping over to promote a gentle and effective extraction of polyphenols and aromas characteristic of Chianti Classico. After racking and malolactic fermentation, the wine is aged for several months in oak barrels.

Alcohol Content

12,5% Vol.

Growing season weather

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.

History and territory

For centuries, the Chianti hills have been considered an ideal place for producing excellent wine.

In the 16th century, the celebrated painter Giorgio Vasari, while describing the allegory of Chianti depicted in Florence's Palazzo Vecchio, referred to it as "*adorned with horns overflowing with fruit, with a mature Bacchus at its feet, representing the exceptional wines of that land.*". Inspired by this centuries-old heritage, we continue to craft approachable and harmonious wines that express the authentic character and quality of the Black Rooster denomination.

Tasting Notes

Intense ruby red in colour, the bouquet opens with aromas of red berries, violet, iris and delicate spices. Rich and velvety on the palate, it displays well-balanced acidity and a pleasing continuity of aromas. The finish is long, clean and persistent.

Pairings

rich first courses with ragù or meat sauces, tasty white meats, cheeses and red meats

Recommended Serving Temperature 18°C (64°F)

