

Pizzolato Edoardo Chianti

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti

CEPAGE: 100% Sangiovese

WINEMAKING: The vineyard features clayish and sandy soil with tuff presence. Classic red vinification with 2 weeks maceration on the skins.

ALCOHOL BY VOLUME: 13.0%

AGING: 12 months in concrete

ANNUAL PRODUCTION: 5,000 cases

THE STORY

The Pizzolato family has been working in agriculture for more than five generations living in harmony with nature and the environment. The estate covers 58 hectares and it collaborates with neighboring producers contributing an additional 48 hectares of organically grown grapes. The estate is located in the rich and flourishing countryside in the north of Treviso and the vineyards are situated on the plains and hillsides in this DOC area.

THE ADJECTIVES

OVERALL: Each sip bursts with the bright cherry notes of Sangiovese.

AROMAS / FLAVORS: Aromatic notes of red fruits such as black raspberry and cherry, eucalyptus, and dried herbs..

MOUTHFEEL: A harmonious and velvety wine characterized by soft tannins.

THE SELLING POINTS

100% Organically grown grapes. Vegan.

SUSTAINABILITY: Certified Organic, Vegan, Minimal Intervention / Augmentation

PAIRINGS: Pasta dishes with meat sauce, baked lasagna, grilled Florentine steak.

