CONVINO · DIMORE WINE · ITALY

Chianti, 2024

Chianti DOCG, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese, Canaiolo	12.5%	2024 · 750 ml

STILL

Tasting notes

Appearance: Light ruby red with garnet reflections Nose: Cherry, red berries, violet and light spice Palate: Dry and fresh, medium-bodied, with red fruit and moderate tannins Finish: Clean, medium length, lightly spicy

About the wine

Sangiovese and Canaiolo are gently pressed and macerated on their skins for one to two weeks, then made in a young, fruity style for everyday food. Chianti DOCG requires at least 70% Sangiovese; Canaiolo was its traditional partner in the classic recipe set out by Baron Bettino Ricasoli in the 19th century.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	· Tomato-based pasta, pizza, ragù, roast pork, grilled chicken, salumi, medium-aged cheese · Avoid: Delicate seafood, raw fish, very sweet dishes, very spicy food

Say it: Dimore: dee-MO-reh; Chianti: kee-AHN-tee