



CHIANTI ORANGE

DOCG

At the turn of the millennium, Mario Piccini made a bold move by revamping the most traditional of Italian wines, with the goal of delivering a fresh and contemporary Chianti to the new generations. His aim was to take one of the symbols of Tuscan winemaking tradition and bring it into the new millennium. The gamble paid off: Chianti Arancio was born. Following its success, the winery underwent a complete makeover, adopting the distinctive orange color that symbolizes dynamism and innovation, two principles that have always been at the forefront of our approach.

Grape varieties: Sangiovese 90%, Ciliegolo 5%, Canaiolo 5%

Appellation: Chianti DOCG

Alcohol: 13,0 % Vol.

Winemaking: As genuine as Tuscan people, Chianti Orange reinvents the Chianti tradition to make it more contemporary and youthful. Sangiovese, Ciliegolo, and Canaiolo clusters are carefully selected and vinified at controlled temperatures. Afterward, the wine is macerated in steel vats for a long period, which smooths out its taste and creates a fruity wine.

Tasting notes: Chianti Orange's ruby red colour shines in the glass. Its bouquet gives a pleasant fragrance of red fruits and aromatic herbs. A rich and soft sip is accompanied by velvety tannins towards an intense fruit finish.

Food pairing: The Chianti Orange is the perfect companion for any dinner party: it pairs well with soups, first courses, roasted meats, and pizza; but most importantly it goes well with evenings spent with friends and family.

Serving temperature: 16 °C

