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TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by

Bottle Size	75	cl
Alcohol by Volume	14.5	%
Production Area	TOSCANA, ITALY	
Grapes	Sangiovese, Cabernet Sauvignon, Merlot	
Colour	Bright ruby red	
Method	Stainless Steel	
Vinification	After harvest, the grapes are destemmed and sorted to remove any imperfect berries before fermentation. The must is then fermented in stainless-steel vats for 10–15 days. The different grapes are kept separate so that each can mature in the vessel that best suits it: Sangiovese in large oak casks, and Cabernet Sauvignon and Merlot in smaller barriques.	

Product Name	MAGGIOLO CHIANTI CLASSICO BIO D.O.C.G. 2022
Alivini Product Code	CHI-LAMOLE-------32D

Product Picture

Tasting Notes and Wine Pairing

A fragrant bouquet of violets, cyclamen, mulberries, and blackberries, complemented by hints of sweet spices, cacao, and subtle earthy undertones. On the palate, it is fresh and balanced, with rounded, tasty tannins, lively acidity, and a long, elegant finish that highlights dark berry fruits and balsamic herbs. Its structure and vibrancy make it highly food-friendly, pairing beautifully with herb-rich dishes, pasta with tomato-based sauces, grilled or roasted meats, game, and spiced dishes. It also complements charcuterie, aged cheeses, rustic pizzas, and braised vegetable or meat casseroles. Serve slightly chilled at 16–18 °C, or decant for 30 minutes to fully reveal its layered aromas.

INGREDIENTS	
List of Ingredients	%
Grapes	99.95
Sulphites	0.05

VALUES	
ENERGY	Each 100ml
KJ	420.5
Kcal	101.5

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Diam

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (3-6 g/L = Bone Dry); **BRUT** (6-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	0.2

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.4

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.4

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep between 18-25 °C

ISSUED BY	DATE
Paolo Cammarota	14/07/2025

APPROVED BY	DATE
GDT	06.09.2025