PIGRO

2018

PIGRO CHIANTI CLASSICO

CHIANTI CLASSICO · TUSCANY · ITALY · EUROPE

TECHNICAL DETAILS

The Estate

Pigro is Italian country life in a bottle. Sharing long summer evenings with old friends over a glass of wine, these wines can't help but invite the carefree happiness and pleasure of the Italian countryside. Pigro is for people who love life, who know how to enjoy the good things, who are looking to kick back and take it easy and breathe in the fresh air. The producers of Pigro take the quality of their wine very seriously, so you can just relax and not be so serious for a change. Pigro is a wine lover who will be your guide and Italian friend across the best of varietals this country has to offer.

Wine Making

Hand-harvest from mid-September to mid-October. Two-three weeks of fermentation at controlled temperature of 77 F (25° C). Malolactic fermentation. Partly aged in French oak barrels for 6-8 months.

Food Suggestions

Pairs well with a traditional, rich dinner: roasted red meat, pecorino cheese, Tuscan salami and of course, a giant Fiorentina steak.

TASTING NOTES

A deep ruby red color. This wine's aroma is intense, fruity, and forward with notes of ripe red fruits, blackberry, black currant and sweet spices. His strong personality is expressed on the palate with a complex and harmonious structure; the tannins are soft and well complexed. Smooth and balanced with a long finish.

90% Sangiovese, 5% Colorino, & 5% Canaiolo grape blend. This wine contains allergens, sulfites.







ATTRIBUTES

• Available Size: 750mL (12 pc)

ABV%: 13.5Class: Red

WWW.ETHICAWINES.COM/CANTINE/PIGRO

VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

