



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Altore IGT Toscana, Chioccioli Altadonna

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<b>Price</b>	£71.00
<b>Code</b>	CHIO010

The Altadonna range of wines is an expression of the terroir in which the grapes are grown. The result are wines which reflect purity and balance, whose character is both modern and yet traditional.

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### Tasting Notes:

An elegant and refined wine, rich and complex with fruity notes of red berries and blackberries coupled with spice. A long, balanced and intense wine with a good lengthy finish.

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Specification	
<b>Vinification</b>	Hand harvesting. Fermentation takes place in open barrels and barriques. After a long maceration on the skins, the wine is poured directly into the barrels, made from fine grain French oak where the malolactic fermentation takes place. It matures in barriques "on the lees" for 24 months. After bottling, it is stored for at least 2 years before being released for sale.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Tuscany
<b>Area</b>	Chianti
<b>Type</b>	Red Wine
<b>Grape Mix</b>	50% Sangiovese, 50% Cabernet Sauvignon
<b>Genres</b>	Practising Organic, Vegan, Vegetarian
<b>Vintage</b>	2013
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Chioccioli Altadonna
<b>Producer Overview</b>	<p>The Chioccioli Estate has its own winery in Gaiole in Chianti and its vineyards are located in two areas with the most suitable terroir in the Chianti Classico area: Gaiole in Chianti and Quercegrossa. The two owners Niccolo and Enrico Chioccioli Altadonna, work directly in the vineyards where the whole operation is carried out by hand from pruning and harvest, through to the final wine making. Vineyard management is key and a great deal of effort is made to ensure that they achieve the best polyphenolic ripening possible of the grapes. Attention to detail is paramount for the winery beginning with the double sorting of grapes, the vinification technique, the use of the finest grained French oak barrels and the highest standard of vinification. <b>Read more online</b></p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with a lovely Italian pizza!