



PLACIDO

*Ruby red with an intense aroma that hints of violets. Dry and well balanced with black-fruit flavors followed by a long finish.*



## PLACIDO CHIANTI DOCG

Rich in tradition and rooted in nobility, Placido is a nod to the heritage and legacy of Count Placido. A 13th century Tuscan nobleman, Placido dei Placidi was the hero of the epic “Battle of Montaperti” between Florence and Siena. For his valor, he was awarded a vast estate where winemaking soon became an important part of the culture. The passion he developed for wine and food remains the inspiration for Placido today.

### SOIL

Varies from well drained, calcareous to moist clay.

### PRODUCTION TECHNIQUE

Maceration with the skins lasts for 8-12 days during primary fermentation. The grapes are pressed and a second fermentation takes place. The wine undergoes a malolactic fermentation and is then aged in temperature-controlled stainless-steel for five to six months before bottling.

### BOUQUET

Intense aroma that hints of violets.

### TASTE

Dry and well balanced with black-fruit flavors followed by a long finish.

### FOOD PAIRING

Excellent with meats, pastas and spicy foods.

### ORIGIN

Historic Tuscan hills of the delimited Chianti D.O.C.G. zone

### VARIETIES

Predominantly Sangiovese with small amounts of Cabernet Sauvignon and Canaiolo Nero

### ANALYSIS

Alcohol	12.9% Vol
Total Acidity	4.6 g/l

### SIZE(S)

1.5L	0 80516 05514 5
750ml	0 80516 05512

### PACK(S)

1.5L	6pk
750ml	12pk