



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 |