PANEBIANCO WINES

PANEBIANCO SELECTION

FLORENCE

TUSCANY

SIENA

CHIANTI CLASSICO

Castello di Lucignano

Chianti Classico

Chianti Classico DOCG

A classic Chianti Classico from the historic Castello di Lucignano, expressing the authenticity, balance and timeless character of Tuscany's most celebrated appellation.



VINEYARD / AREA
Castello di Lucignano, Chianti Classico, Tuscany

SOIL
Galestro and alberese limestone

ALTITUDE
250 – 400 m a.s.l.

FARMING
Sustainable farming practices

HARVEST
Manual harvest

VINIFICATION
Traditional fermentation in stainless steel with temperature control, followed by extended maceration on the skins.

MATURATION
Aged 12 months in large Slavonian oak casks, followed by additional bottle aging before release.

TASTING PROFILE

COLOR
Brilliant ruby red with garnet hints

AROMAS / FLAVORS
Red cherries, wild berries, violet, dried herbs and a touch of spice and leather

PALATE
Fresh and well-structured, with vibrant acidity, fine tannins and a long, harmonious finish

SERVING TEMPERATURE
16 – 18 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Traditional Tuscan cuisine, grilled and roasted meats, game, ragù, aged cheeses such as Pecorino and Parmigiano Reggiano.

Castello di Lucignano

ABOUT THE PRODUCER
Castello di Lucignano is a historic estate in the heart of Chianti Classico, with a winemaking tradition that reflects the heritage and unique terroir of the area. The estate combines history, tradition and a deep respect for the land to produce wines of authenticity and character.

WHY PANEBIANCO SELECTED THIS WINE
A quintessential Chianti Classico that perfectly captures the tradition and elegance of the region, offering outstanding quality, food versatility and a true expression of its terroir.

WEBSITE
www.panebiancowines.com

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