



CHIASSOBUIO

TUNIA

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/ Technical datasheet

Red Wine

Organic Wine

Grapes: 90% Sangiovese, 5% Colorino, 5% Canaiolo **Planting**

year: 1970

Yield per hectare: 2,500 kilos

Harvest: by hand, in crates

Type of soil: calcareous-clayey

Altitude: 300 m a.s.l.

Location: hills on the northern border of Val di Chiana

Exposure: south-west

Spontaneous fermentation with native yeasts Unfiltered and unclarified wine

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/ Description

It was the first wine produced by Tunia. It borrows its name from the stream flowing alongside our vineyards. It is obtained from **old vineyards** used to produce Chianti in the past, planted in 1970 and made productive again thanks to skilful improvement works.

Vines of **Sangiovese, Colorino, Canaiolo** and Trebbiano coexist in these old vineyards whose grapes were historically used to produce wine in accordance with the Chianti's recipe formulated by Baron Ricasoli in 1872 to achieve "the perfect wine". For Chiassobuio we decided to exclude Trebbiano, while red grapes are picked and made into wine together.

Half of the grapes **is processed** in **steel** tanks, the other half in 25 hL oak vats.

Ageing follows the same pattern: half of the wine rests in steel containers for 36 months, the other half in **wood**.

This is followed by a long maturation period in the bottle to tame the slightly edgy character of Sangiovese: high acidity and initially harsh tannins.

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/ Tasting notes and pairings



Chiassobuio should be drunk at room temperature, while taking care not to exceed 18°. Open the bottle and allow the wine to breathe, serving it after 20 minutes approximately.



The appearance of this wine fully reflects its main grape variety: the colour is a **not very intense garnet red** resulting from the poor colouring ability of Sangiovese.



Keeping the glass still, you will perceive **balsamic notes**, recalling juniper wood, as well as **earthy** and **underbrush** overtones. Swirling the glass and allowing the wine to breathe, they will be followed by notes of **fresh mushrooms** and **red fruit**. A few minutes later, aromas of **dark chocolate** and **leather** will appear, quickly replaced by **tobacco** hints.



Let's taste it now. Chiassobuio reveals **time-softened tannins** and shows a good acidity level that makes it **elegant** and pleasant to drink.



Chiassobuio is a perfect red for a grilled **meat** mix, even better with a T-bone steak. Other recommended pairings include cured meat, **ripened cheese**, wild boar stews, **giblets** and pasta dishes with duck sauce.