



## Il Caggio Chianti

### The Facts

<b>Producer</b>	Minini
<b>Winemaker</b>	Alessandro Santini
<b>Varietal(s)</b>	Sangiovese, Canaiolo
<b>Country / Region</b>	Italy, Tuscany
<b>Vintage</b>	2024
<b>ABV</b>	13%
<b>Residual Sugar</b>	4g/l
<b>Case Size</b>	6 x 75cl
<b>Oak Treatment</b>	Unoaked
<b>Other Varietals Available?</b>	Yes

### Product Information

Minini was established in 1920 when Mr. Francesco Minini, a young soldier, came back to Italy after the First World War. With little money, and a great determination he decided to start a wine business in a rural economy and a poor market. At the beginning of the 60's the big growth of the Company forced the Mininis' to move into a new Winery, which is still the current Headquarter – even though enlarged and restored. During all these years the Minini Family never forgot its tight link with the land, developing new cooperation projects with growers all over the main production areas of Italy. This allowed the Family to widen the portfolio of wines to support its introduction on the International markets. Their strategy has been to source new wines from the plenty of unique ancient vineyards typical of Italy, rediscovering, with the new technologies of wine-making, the value of the Italian tradition.

### Tasting Notes

This medium-bodied, aromatic wine is true red in colour. Sour red cherries on the palate are complemented well by leafy aromas and an earthy smokiness.

### Food Match

Red meat, game meat and cheeses

### Wine Style

Red

### Wine Suitability

<b>Vegetarian</b>	No
<b>Vegan</b>	No
<b>Allergens</b>	Sulphites