

Vino Rosso

BACKGROUND

Founded by Giulio Straccali in 1925, Straccali has been in the vanguard of progressive Chianti producers for over a century. A man of vision, Giulio sought to communicate through his wines the scents, colors, and flavors of his beloved Tuscany to the rest of the world. In 1978, the Zingarelli family (of Chianti Classico's Rocca delle Macie) began a long and fruitful relationship with Straccali that continues to this day. United by a shared dream set out by Giulio Straccali many decades earlier, the two families have pursued the same objective: to invite the world to discover the tantalizing flavors and colors of Tuscany, using wine as the ambassador. Beloved for their exceptional flavor, modest prices, and eye-catching labels, Straccali wines remain true to their Tuscan roots — like this rich rosso.

TERROIR & VINTAGE NOTES

Grapes are grown in the province of Siena, along the border of Chianti Classico. The soils are characterized by a higher quantity of clay, limestone, and sea concrete, giving the wines elegant tannins and fresh flavors. Alfio Auzzi, the Zingarelli family's vineyard manager, is also the steward of Straccali's vineyards, following the same strict regimen used in Rocca delle Macie's vineyards — including hand harvesting of grapes and the same sustainability practices.

WINEMAKING & AGING

Following a careful selection — ensuring only the ripest, healthiest berries make the cut — the grapes are pressed gently followed by a 10- to 20-day maceration. The winery team apply an advanced, constant temperature fermentation technique, yielding a pleasant, full-bodied wine with a distinctive, fruit-forward quality; 20% of the wine is aged for few months in wooden barrels, allowing Sangiovese's tannins to further soften and meld into the wine.

TASTING NOTES

Look for a lively, ruby-red color, flecked with violet. The nose is fruity and rich, with aromas of ripe red cherries, strawberry, and pomegranate. Medium bodied, fresh, savory and well balanced, the palate has excellent structure with subtle hints of baking spice from a brief period in oak barrels. Giulio Straccali's rosso will take you from pre-dinner conversation to the main course. It's particularly well-suited for braised red meats (ossobuco) or stuffed pastas (tordelli al ragù).



STRACCALI

ORIGIN

Tuscany, Italy

SIZE

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 5.35, RS: 10, Ph: 3.65,

Closure: Screw Cap

WINEMAKER

Luca Francioni

