

# **FAMIGLIA LOSI**



TASTING NOTES Famiglia Losi Quercivalle Chianti Classico 2020. Sourced from

hand-harvested Sangiovese and Canaiolo, this wine was fermented in steel with malolactic in cement, then aged 12–18 months in oak barrels, plus several months in bottle. It is a brilliant deep ruby red colour which features an intense, fine and charming nose with hints of spice, cherry and rose petal. On the palate, expect an expressive mouthful of red cherry and plum, tomato leaf, savory spice, followed by chalky tannins.

### Food Matches

## REGION



### Tuscany

Tuscany is arguably one of the most important wine-producing regions in Italy, where it is known locally as Toscana. A full 68% of the region is classified as 'hilly' and hillside vineyards produce the overwhelming majority of the highest quality wines. Sangiovese, the region's signature grape varie... Read More

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### GRAPE



Sangiovese is Italy's most widely planted red grape variety, particularly common in Central Italy and most notably, principally responsible for the fine red wines of Tuscany. It is the base of the blend for Chianti, Vino Nobile di Montepulciano and most Supertuscans. It produces high quality wines w... Read More

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