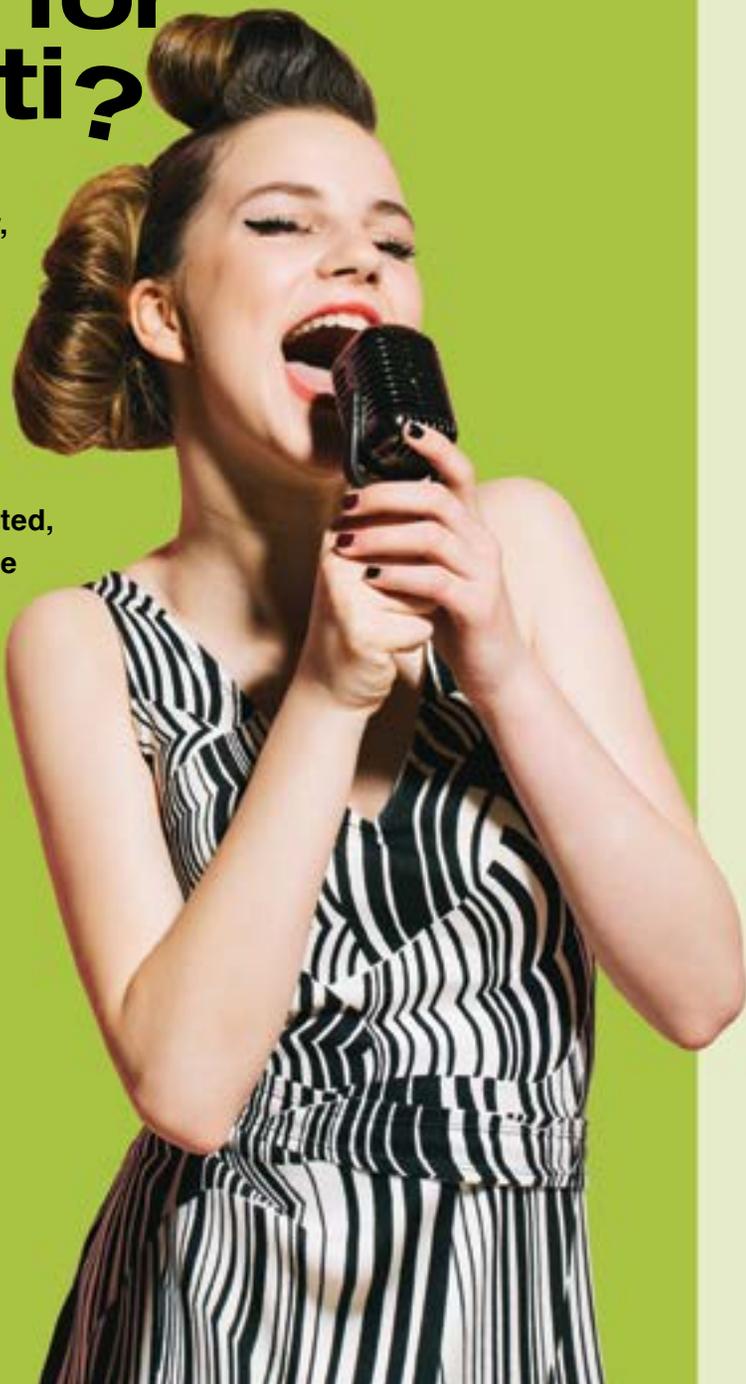


Why we are Crazy for Chianti?

You may not know this (and don't worry, even the experts get daunted by Italian wines), but Chianti comes in many different styles. Whether you are laid-back, sophisticated, or conservative, there is a Chianti that fits YOU and your style.



 GRAB A BOTTLE
JOIN THE CRAZE
CrazyForChianti.co

FIRST THE BASICS

What the heck is Chianti?

Chianti is a wine-growing area within the region of Tuscany, Italy. The wine can be made from a blend of a few different grapes: elegant sangiovese, dark colorino, powerful cabernet sauvignon, softening canaiolo, and plush merlot. Sometimes, but not very often, white grapes, like Trebbiano or Malvasia, are also added.

Got it. What are the different types?

The major types are: Chianti, Chianti Classico, Chianti Classico Riserva, and Chianti Superiore. These all have slightly different guidelines for geographic designation, aging requirements, alcohol content, and grape blending "recipes."

Cool. Tell me some fun facts to impress my friends.

- Legend has it that the word "chianti" is derived from an Etruscan term "Clante" (a common first name given to a person in that language) or from the Latin verb "Clango," the sound of trumpets and horns, probably referring to signal given at the beginning of a hunt.
- Did you know that you can tell if a wine is a Chianti Classico (or Chianti Classico Riserva) by looking for the black rooster symbol on the bottle? **Find out the story of the Rooster, click here!**
- Did you that know the Chianti Classico zone produces 35 million bottles per year? Drink up!



OK, now I've got to know...what does it taste like?

Well, of course, each Chianti is going to have a unique profile, but you can usually expect dried cherry, dark fruits, and sometimes something a little rustic, leathery, and spicy/smoky. Delizioso!

Now you've made me thirsty...

and a little hungry too. What can I eat with Chianti? Chianti's high acidity makes it a great match for a wide variety of dishes. Some favorites include grilled meats, roasted veggies like zucchini or garlic, chicken with a tomato sauce, veal, lasagna...or even a basic grilled cheese sandwich!