



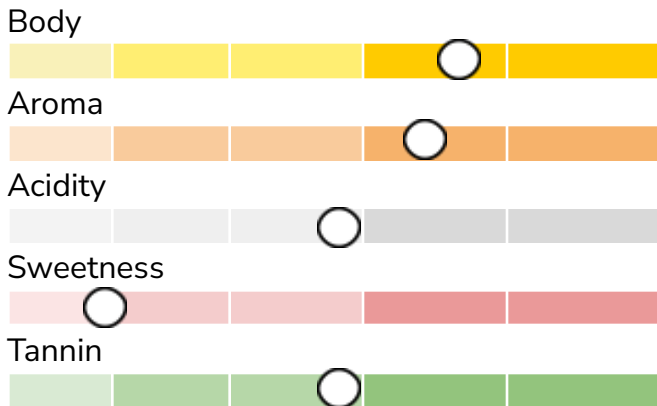
Villa Ilangi Chianti

Tuscany, Italy

Villa Ilangi is located in the countryside a few miles away from Florence in the Chianti DOCG denomination. The winery was established in 1977 by Simone Cotellessa and has been certified organic since 2002. The property consists of 150 acres of olive trees, woods, and 42 acres of vineyards. Villa Ilangi grows local varieties such as Sangiovese, Canaiolo, Colorino and Merlot.

Tasting Notes

Aromas of red cherries, blackcurrant, and vegetal notes. The palate has bright acidity, a medium body, and firm tannins. The persistence is medium, and the smooth tannins linger.



Food Pairing & Enjoyment

Recommended with grilled chicken, eggplant parmesan, and Margherita pizza. Serve in wide red glass at 61-64°F.

Technical Data

Production area:	Florence
Vintage:	2023
Appellation:	DOCG Chianti Ilangi
Varietals:	80% Sangiovese, 10% Canaiolo, 10% Merlot
Vinification:	In steel barrels
Soil:	Clayey
Vineyard:	Organic
Harvest:	Manual harvest
Elevation:	1150 feet
Alcohol:	13%