



INCANTO

Chianti Classico



Region: Tuscany
Classification: DOCG
Area: Slopes up to 250 to 600 meters between Florence and Siena characterized by thick woods. The soil is predominantly sandstone at the higher altitudes and calcareous clay at lower altitudes.

Description:

Color:	Red
Description:	Intense ruby red
Type:	Dry still
Taste:	Dry, harmonious, slightly tannic when young, acquires softness with age.
Aroma:	Typical, intense, of violets.
Alcohol:	12.5%
Aging:	The Colli Senesi, Colli Aretini, Colline Pisane, and Montalbano denomination may not be released before March 1, of the year following vintage. The Colli Fiorentini, Rufina, Montespertoli and Superiore cannot be released before June 1, of the year following vintage. The <i>Riserva</i> must age for at least two years.
Food:	All meats, but especially suited for poultry, barbecue, stews and spicy cheese.
Temperature:	Serve at 64° – 67° Fahrenheit, 18° – 20° Celsius opening the bottle few hours before serving.

Specifications:

Size:	12/750 ml
Case Dimensions:	12" x 9.25" x 12.80" (31 x 23.50 x 32.50 cm)
Case Weight:	35.5 lbs. (16.14 kg)
Case Cube:	0.81 cu. ft. (13.27 cm ³)
Pallet Configuration:	14 x 4 = 56 / 14 x 5 = 70
Bottle UPC Code:	0-82308-02235-9
Case UPC Code:	0-82308-92235-2
Bottle Style:	ELITE
40 Foot Container:	1,232 Cases
20 Foot Container:	616 Cases

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