

SENESI ARETINI CHIANTI DOCG

Varietal: 100% Sangiovese

Tasting Note:

This awesome little achiever over delivers by a country mile and screams value. Clear aromas of berries and wild blackberry. The palate is soft with sustained and balanced acidity and finish. It will leave you smiling and satisfied.

Technical Notes:

Fermentation in stainless steel vats, aging in oak barrels for 6 months.

Alcohol:

13%

Food Pairing:

Pasta with meat sauce, grilled meats, pizzas, lasagna, and medium aged cheeses.

Vineyard Notes:

Founded in 1971 by about 30 producers located in Tuscany between the provinces of Siena and Arezzo the Cantina Viticoltori Senesi Aretini has 235 members, owning over 350 hectares of vineyards.

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