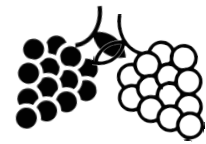




**VALVIRGINIO**  
**CHIANTI DOCG**  
Florence, Italy



**13%** ALC/VOL    **750mL** BOTTLE SIZE



Sangiovese, Canaiolo,  
Malvasia nera, Colorino,  
Merlot, Cabernet

**Appellation**

Toscana D.O.C.G.

**Vinification**

The grapes come from the towns of Montespertoli, Gambassi Terme and many neighboring towns, in which their partners have planted over 1,000 hectares of vineyards.

**Fermentation**

The wine is made with the latest technology that tend to limit contact with oxygen and enhance all of the characteristics of the Chianti wine. Depending on the vintage, the grape maceration may be prolonged, even 25-30 days.

**Tasting notes**

Color: Intense ruby red.

Nose: Dominated by hints of red fruits like blackberry and raspberry with hints of violet and iris.

Palate: Full of flavor and fullbodied, moderately tannic, with a pleasant aftertaste of red fruits.



Not Aged in Oak



**Serving recommendations**

Serve at 10 to 12°C.

**Food pairings**

Grilled meat, poultry and cheese.