



CHIANTI

Denominazione di Origine Controllata e Garantita

TYPE Red dry wine

PRODUCTION AREA Tuscany

GRAPE VARIETIES Sangiovese toscano 90%
Canaiolo Nero 10%

ALCOHOL 12.5%

COLOR Ruby red color , darker with ageing .

AROMA Complex, with notes of fruits, and freshly-cut violets.

TASTE Dry, harmonic, of light cherry fruit, well balanced.

BEST SERVED WITH Goes well with meat pastas, mushroom risotto, red meats, roasted chicken, mixed meats grilled and mature cheeses.

SERVING TEMPERATURE Around 18°C.

PRODUCTION Harvest strictly by hand.

Vinification : Traditional in red under temperature control. After pressing, the majority lies on the skins for a short period. After 10 months from harvest the wine goes to bottling and further rests in the bottle for at least two months.

