



Chiantigiane

LE CHIANTIGIANE S.C.A.R.L.

Technical Sheet of Rosso IGT Toscano Le Chiantigiane flask bottle 0.75L

Area of Origin: Tuscany.

Grape Varieties: At least 85% Sangiovese, other authorized red grape varieties up to a maximum of 15% can be added.

Colour: Bright ruby red.

Characteristics: Fruity, well balanced flavor with hints of red berries and floral notes.

Gastronomic Combinations: This wine is perfect to be served with hot soups, white meats and medium-aged cheeses.

Serving Temperature: Serve at a temperature of 18°-20° C.

Conservation: Max. 2 years in a dark and fresh conditions, Max. 2-3 days from bottle opening.



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