



CHIANTI

DOCG

AREA OF ORIGIN:
Tuscany.

PEDOCLIMATIC ENVIRONMENT:
Hilly areas with maximum elevations of 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and sand.

GRAPE VARIETIES:
Between 75% and 100% Sangiovese, up to 10% Canaiolo Nero.

COLOUR:
Bright ruby red verging on garnet red when aged.

CHARACTERISTICS:
This wine has a generous bouquet with a fruity and floral flavour with hints of morello cherry and violet; dry, well-balanced taste.

GASTRONOMIC COMBINATIONS:
This wine is a particularly suitable accompaniment to roasts, grilled meat and hearty soups.

SERVING TEMPERATURE:
Serve at a temperature of 18°-20° C.

WINEMAKING:
In red, with 7-8 days steeping on skins in stainless steel tanks.

BOTTLE:
Bordeaux 750 ml

CAPSULE:
Black P.V.C. with side writing