



CHIANTI

Denomination: Chianti DOCG

Tipology: Dry Red Wine

Grape varieties: Sangiovese 100%

Color: Ruby red with slight amaranth reflexes

Bouquet: Intense and fruity, with the typical notes of cherry and blackberry.

Organoleptic examination: In the mouth it is balanced, well structured, with velvety and soft tannins.

Food pairings: Dry red wine with an excellent structure and combines perfectly with first courses prepared with sauce, roasted red and white meats, kid and medium-aged cheeses.