



CHIANTI COLLI FIORENTINI D.O.C.G



CLASSIFICATION

Denominazione di Origine Controllata e Garantita

ABV

14% by Volume

SERVING TEMPERATURE

Serve at cellar temperature 64-68°F

GRAPES

100% Sangiovese with the addition of complementary wine varietal such as Canaiolo, Merlot, Colorino

HARVEST

From mid of September and finishing towards the 15th of October

AREA OF ORIGIN

Scandicci hills, Tuscany, Italy

AVAILABLE SIZES

(ML) 750

SOIL

Silly clays formed in the alluvial phase, attributable to the Elsa River in the upper Pliocene, about 3 million years ago. The clays give fine and elegant wines. More suitable for immediate drinking

PRODUCTION METHOD

Fermentation in steel vats for about 12 days, aging for 70% in cement and remaining 30% in oak barrels.

COLOR

Ruby red color with purple reflections.

TASTING NOTE

Fragrance with fruity hints and floral nuances. Good softness combined with lively freshness and a pleasant tannin.

FOOD PAIRING

Pairs very well with many appetizers for example Tuscan crostini with pate or salami and cheese

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169711

