

# PRIMITIVO DI MANDURIA

## PREMIUM ITALIAN WINE

**Area of origin:**

Chianti, Tuscany.

**Soil:**

Hilly areas with altitude not exceeding 700 metres.

Soil made of arenaceous, marly limy substrata, clayey schists and sand.

**Grapes:**

Between 75% and 100% Sangiovese. Canaiolo Nero up to 10%.

**Colour:**

Bright ruby red verging on garnet red when aged.

**Characteristics:**

Chianti D.O.C.G. has a generous bouquet with a fruity, floral flavour with hints of morello cherry and violet and a dry, well balanced flavour.

**Food pairing:**

This wine is a suitable accompaniment to roasts, grilled meat and hearty soups.

**Serving temperature:**

To be served at a temperature of 18°-20° C.

**Wine-making process:**

7-8 days steeping on skins in stainless steel tanks.

**Alcohol:**

12,5 %

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