

CONTI SANI

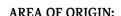


DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In this famous setting of the Italian countryside rich in history and cultural tradition, this wine Chianti Classico is born, perfect for any occasion

PRIMUM ITALIAN WINF





Tuscany - provinces of Florence, Siena and Pistoia

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with maximum elevations of 700 metres and soil made of To be served at a temperature of 18°-20° C. arenaceous, marly limy substrata, clayey schists and sand.

GRAPE VARIETIES:

Between 75% and 100% Sangiovese, up to 10% Canaiolo Nero COLOUR:

Bright red verging on garnet red when aged

CHARACTERISTICS:

Fruity, floral taste with hints of Morello cherry and violet and a slight hint of vanilla presenting a dry and well-balanced palate

GASTRONOMIC COMBINATIONS:

Roasts, grilled meat and soups

SERVING TEMPERATURE:

WINE-MAKING PROCESS:

In red, with 12 - 15 days steeping on skins in stainless steel tanks. AGEING A 24 month period of improvement, of which at least 3 in bottles, The period of refinement being calculated from the first of January of the year following the harvest

