

CHIANTI COLLI FIORENTINI DOCG

Made with Sangiovese, Canaiolo and Colorino grapes, it is preferably aged in steel rather than wood to maintain the fragrances of cherry, strawberry and rose that are characteristic of Chianti grapes.

It is the company's intention that this wine be drunk during the entire meal, from starters to any type of meat course. It was mentioned in the Third Edition of "A Selection of 1996 Tuscan Wines".

Awarded with the "Leoncino d'oro 1998" at the Chianti Colli Fiorentini Competition held by the City of Impruneta and awarded a prize in the Reds Category at the 3° Concorso Nazionale per i Vini Biologici di Suvereto (3rd National Competition for Organic Wines).

Color: deep scarlet red, clear but dense

Bouquet: flowery and fruity, vinous, intense and long-lasting

Taste: fragrant, fruity, just the right amount of tannic

Alcohol content: 12,5%

Composition: Sangiovese 80%, Canaiolo 15%, Colorino 5%

Serving Temperature: 16°C

