



CHIANTI D.O.C.G.



It is a wine obtained from the vinification of mainly Sangiovese grapes and small quantities of black Canaiolo, Trebbiano Toscano and Malvasia. The emblem and the contemporaneity of the cut wanted by the Baron Ricasoli. Autochthonous yeasts and 12 months of cement.

Category: **Red Wine**

Tags: **chianti, doc, red wine, tuscan, wine**

Tasting Notes:

- **Color:** ruby, bright.
- **Fragrance:** fruity, scent of aromatic herbs, grey pepper.
- **Flavor:** dry, from the aftertaste full of aromatic notes.
- **Serving Suggestion:**
grilled meats, cheese, cold cuts of local tradition.

Serve at a temperature of 16-18° C.