



TUSCANY REGION

<u>ESTATE</u>	:	VESCOVADO
<u>WINE</u>	:	Chianti D.O.C.G.
<u>GRAPE</u>	:	90% Sangiovese, 10% Canaiolo nero
<u>REGION</u>	:	Tuscany
<u>CITY</u>	:	Castellina in Chianti
<u>SOIL</u>	:	Clay - limestone - silicon. 600 feet above sea level.
<u>TASTING NOTES</u>	:	<u>COLOUR:</u> Ruby-red with violet highlights. <u>NOSE:</u> intense and delicate, it shows fresh fruit and violet flowers. <u>TASTE:</u> medium-bodied, well balanced with soft tannins.

COMMENTS :

Chianti is the most popular of the Italian Red wine in USA and it is definitely the best known wine of Tuscany. It is made primarily with SANGIOVESE grape, however the Chianti is mostly a field blend of Sangiovese, Cilieggiolo and Canaiolo. Since 1998, the new rules of the appellation allow the Chianti to be either 100% Sangiovese or to be blended with a 15% of international variety such as Cabernet, Merlot, Shiraz and others. The Chianti area is quite extended in the region and it is divided into Chianti DOCG which is the wider area of production and Chianti Classico which is the most prestigious area and it located between Florence and Siena. There are other 8 sub-divisions of Chianti all around the Classico area that express different characters of the Sangiovese grape grown in Tuscany (Colli Senesi, Colli Fiorientini, Colli Aretini, Colli Morregalesi, Colline Pisane, Montalbano, Montespertoli and Rufina). Very good with roasted meats and game, we recommend to open the bottle and let the wine breath for few minutes before drinking it. Best served at 68° F.