



ESTATE : Azienda Agricola SIGNANO
WINE : Chianti Colli Senesi D.O.C.G.
GRAPE : 100% Sangiovese
ALCOHOL : 13.41% Vol.
ACIDITY : 5.1 g/l
PH : 3.40
RESIDUAL SUGAR : 1.5 g/l
DRY EXTRACT : 28.1 g/l
REGION : Tuscany
CITY : San Gimignano
SOIL : clay - limestone - iron.
TASTING NOTES :

COLOR: deep ruby-red with violet highlights.

NOSE: fine and elegant it recalls ripe plum, berry and black cherry, with a soft spicy scent.

TASTE: medium-bodied, tannic and full of fruit, peppery with a supple finish.

COMMENTS : Chianti Colli Senesi is one of the 8 subzones of the Chianti appellation. This wine comes from the hills surrounding Siena, a rather large zone in the southern portion of the production area of Chianti. This wine is stainless steel fermented and aged in bottle, so the result is a product easy to drink but very elegant and complex. It is an everyday wine that can be enjoyed at lunch time with a salad or a sandwich, or at dinner with any pasta dish. Or a nice piece of stake. Best served at 60°-64° F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection
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