



BRAND

WINE

Chianti

APPELLATION

D.O.C.G.
Denominazione di Origine Controllata e Garantita

REGION



GRAPES

Sangiovese

COLOR



Intense ruby red

TASTE

Still

Dry

ALCOHOL
CONTENT

13%

SUGAR
CONTENT

4 g/l

CONT. NET.

0,75 l

BOUQUET

Fragrances of ripe red fruit

FLAVOUR

The palate brings all its freshness and persistence, with clear and well-balanced tannins

FOOD PAIRINGS

Excellent with several kind of dishes, from first courses and pasta, to second red meat courses, and even pizza!

SERVING
TEMPERATURE

16 - 18 °C

CURIOSITY

As is true of most historical wines, there are several theories about the origin of the name: according to some of the testimonies it could be derived from the Latin term "clangor" (noise), to remember the hunting noise; according to other versions, the name derives from the Etruscan word "clante", a name of Etruscan families spreading in the area. In support of this hypothesis, there are Etruscan and Roman testimonies showing the ancient wine traditions, although the first documents in which, with the name Chianti, is identified a specific area of wine production date back to the 13th century. The first notarial document dates back to 1398, when the name Chianti appears to refer to the wine produced in this area.



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	8 KG
PALLET TYPE	EPAL 80x120
CASES/PALLET	100
BOTT/PALLET	600
PALLET GROSS WEIGHT	821 KG