

## BRAND



## WINE

Chianti D.O.C.G.

## APPELLATION

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

## REGION



## GRAPES

Sangiovese

## COLOR



Intense ruby red

## TASTE

Still

Dry

ALCOHOL  
CONTENT

12,5%

SUGAR  
CONTENT

5 g/l

## CONT. NET.

0,75 l

## BOUQUET

Notes of ripe fruit, spices and licorice

## FLAVOUR

Full-bodied, soft, intense and persistent

## FOOD PAIRINGS

Excellent with grilled meat, risotto and game courses

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	7,4 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	100
BOTT/PALLET	600
PALLET GROSS WEIGHT	761 KG