

Chianti

DOCG



 **APPELLATION**
Chianti DOCG

 **AREA**
Chianti, Tuscany

 **GRAPES**
90% Sangiovese
and 10% Canaiolo

 **ALCOHOL LEVEL**
12%

 **SERVING TEMP.**
64° - 68°F

 **BOTTLE SIZE**
750 ml
1.5 L



LABELS BY WINEMAKER'S COLLECTION

Montepulciano
d'Abruzzo DOC
Chianti DOCG
Pinot Noir IGT
Merlot

Cabernet
Pinot Grigio IGT
Chardonnay Unoaked


WINEMAKER'S
COLLECTION

TOP WINE AWARDS

Hot Brand Award
2012, 2013 and 2014

VINIFICATION AND MATURATION

Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for one-two weeks in order to facilitate the extraction of color and other polyphenolic substances. When the malolactic fermentation is complete, the wine matures for six months in Slavonian oak barrels and a further four months in the bottle before release.

COLOR

Ruby-red with garnet reflections.

BOUQUET

Fine, with scents of cherries, wild berry fruits, violets and spicy hints.

PALATE

Dry and fresh, with a good body and agreeable tannins. It has a fruity and persistent taste with a lightly spicy background.

FOOD COMBINATIONS

When young it is excellent with richly-flavored dishes, especially the traditional specialties of Tuscan cuisine. After the wine has aged three or four years, we recommend it with game and stewed meats.



PRODUCER

Produced and estate-bottled by:
Zonin
via Borgolecco 9, Gambellara
(Vicenza), Italy
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ZONIN1821



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