ALIGHIERI



DANTE DI FIORENZA CHIANTI 2020

COUNTRY OF ORIGIN Appellation Chianti Docg		
Italy	Region	Tuscany. Provinces of Florence, Siena, Pisa and Arezzo
APPELLATION	Grapes	85% Sangiovese, 10% Canaiolo, 5% Ciliegiolo
Chianti	Alcohol	12.5%
VARIETALS Sangiovese, Canat	Vinification and refinement 010, Ca	Selected Chianti vineyards with sandy, clayey and calcareous soil. Old traditional vinification method: well ripened grapes are harvested and softly pressed to extract the high quality juice. The must is then hyposered out to the strategies of the second softworker temperature with a cargo of the second maceration on skins.
TASTING NOTES Vivacious ruby re		Vivacious ruby red colour tending to garnet with ageing Intense and characteristic bouquet, fruity with a violet fragrance and a slight hint of cherries Dry, balanced and sapid, lightly iannic which the into velvet
garnet with ageing characteristic bou violet fragrance an cherries. Dry, bala tannic which turn	gooInter Matches quet, fr nd a sli moord a	Delicious partner to tasty pasta Steps (141 vin roasts, steaks and grilled veal. Serve at room terroretature. The origin of the name <i>Chianti</i> is not Granific to repetitions indicate the Stath word <i>chango</i> (roise) to remind the noise of the hunting in the forests More accelerations in the Forests I prove the forest of the hunting the romes from the Forests I prove the second of the second of the type and comes from the Forests I prove the second of the second



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