



FLORENTIA CHIANTI CLASSICO RISERVA 2018

COUNTRY OF ORIGIN

Italy

APPELLATION

Chianti

VARIETALS

Sangiovese

TASTING NOTES

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is racked in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 12 months. It completes its refinement in dark bottles. Deep ruby red colour Intense and characteristic bouquet, earthy, with wild red berries and underwood notes. Harmonious, dry, savoury, strong and persistent.





**FLORENTIA
CHIANTI CLASSICO
RISERVA
2018**

COUNTRY OF ORIGIN

Italy

APPELLATION

Chianti

VARIETALS

Sangiovese

TASTING NOTES

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is racked in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 12 months. It completes its refinement in dark bottles. Deep ruby red colour Intense and characteristic bouquet, earthy, with wild red berries and underwood notes. Harmonious, dry, savoury, strong and persistent.



**FLORENTIA
CHIANTI CLASSICO
RISERVA
2018**

COUNTRY OF ORIGIN

Italy

APPELLATION

Chianti

VARIETALS

Sangiovese

TASTING NOTES

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is racked in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 12 months. It completes its refinement in dark bottles. Deep ruby red colour Intense and characteristic bouquet, earthy, with wild red berries and underwood notes. Harmonious, dry, savoury, strong and persistent.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



**FLORENTIA
CHIANTI CLASSICO
RISERVA
2018**

COUNTRY OF ORIGIN

Italy

APPELLATION

Chianti

VARIETALS

Sangiovese

TASTING NOTES

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is racked in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 12 months. It completes its refinement in dark bottles. Deep ruby red colour Intense and characteristic bouquet, earthy, with wild red berries and underwood notes. Harmonious, dry, savoury, strong and persistent.



**FLORENTIA
CHIANTI CLASSICO
RISERVA
2018**

COUNTRY OF ORIGIN

Italy

APPELLATION

Chianti

VARIETALS

Sangiovese

TASTING NOTES

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is racked in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 12 months. It completes its refinement in dark bottles. Deep ruby red colour Intense and characteristic bouquet, earthy, with wild red berries and underwood notes. Harmonious, dry, savoury, strong and persistent.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us