



# CHIANTI D.O.C.G.

## TASTING NOTES

Chianti comes from a very careful selection of Sangiovese and Canaiolo grapes. It has an intense ruby purple-red color and a fresh almond and mature blackberry fragrance, with a soft, earthy, dry finish on the palate.

## BEST WITH

Excellent with red meats and hearty soups. It goes well with cheeses.

## FINISHED WINE

Varietal Content: 85% Sangiovese, 15% Canaiolo Nero  
 Tuscany Region  
 Appellation: D.O.C.G. Chianti  
 Alcohol level: 12% by volume  
 Content: 750 ml / 12 units in a case  
 1.5 l / 6 units in a case

## HOW TO SERVE IT

Serve at room temperature in large transparent crystal glasses..

## CONSERVATION

Conserve in a cool and dark cellar with a constant temperature making sure that it is in a horizontal position.

## VINEYARD & WINEMAKING NOTES

Vinification is carried out in a very traditional manner, at a controlled temperature of 68° with pumping musts and wine crushing dregs for over 10 - 12 days. The racking and decanting process then follows for the clearing of the wine.

It is in the heart of the Chianti region, in the unspoiled countryside of Siena that the rich soil from the rolling Tuscan hills and the sunny weather conditions combine to create an ideal situation for grape growing. Here, in the lush vineyard only the highest quality grapes are carefully selected and blended to create our prized Candoni Chianti D.O.C.G. (Denomination of Controlled and Guaranteed Origin).



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