



[www.vinitipiciar.it](http://www.vinitipiciar.it)  
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Region:  
Tuscany

Territory:  
Hills and plateaus of Arezzo area.

History:  
Chianti has always been the quintessential Tuscan wine, a product that has become famous for our region and our territory all over the world. Nowadays, known and appreciated everywhere, remains high on the international markets the prestige of Tuscany.

Harvest:  
Manual, with careful selection of grapes.

Grapes:  
Sangiovese 75%, Canaiolo 10%, Malvasia and Trebbiano of Chianti 5%, Merlot 5%, Cabernet 5%

Vinification:  
Traditional, with maceration of the crushed - Metodo Ganimede, tight temperature control of fermentation

Alcohol % volume:  
12,5

Sugar ‰:  
2 - 3

Total acidity ‰:  
5,3 - 5,6

Visual:  
Clarity brilliant ruby red color tending to garnet with aging.

Smell:  
Vinous, net, even with hints of violets, enhances the qualities of finesse with aging

Taste:  
The flavor is dry, fruity, slightly tannic, it has a good body, resulting in complex harmonic.

Italian gastronomy:  
It can be served with any meal, it goes well with the Tuscan antipasti, risotto, pasta with tomato-based sauces, meat, mushrooms, chicken livers, excellent with roast beef and pork white meat, as well as grilled meat

Recommended temperature:  
18 - 20 C°