

# **Chianti Naturale**

# No Sulfites Added

Winemakers: Fattoria di Romignano

Location: Arezzo

Varietal(s): 80% Sangiovese

10% Canaiolo

10% Merlot

Analytical Data: Alc. 12.5.% by Vol.

Serve at: 60 - 65°F

UPC: 1-85554 00073-4

# Vineyard:

Terranuova Bracciolini, Arezzo, Italy. The estate is located 19 miles south of Florence, Italy.

#### Vinification:

The grape must remain with the skins two weeks. After that, in order to extract more tannins, the solid part is separated from the liquid. The skins will be used for Grappa, the liquid is refined in Aisi tanks and then bottled.

# Training system:

Cordone speronato (pruned-spur cordon).

### **Tasting Notes:**

Ruby red color. Aromas of red fruits, hints of spice and cigar box. Succulent red cherry flavor with a sweet taste. Harmonic and well balanced Italian Chianti.

# Enjoy with:

Ideal with first courses, white meats and cheeses. A great everyday wine.

## Certification:

**ICEA** 

Tel: 1.530.554.2333 Fax: 1.866.784.0422