



# CHIARO

## CHIANTI DOCG

### VARIETAL COMPOSITION:

Sangiovese 85% minimum, other typical Tuscan varieties 15%

### APPELLATION: DOCG

### AREA OF PRODUCTION/ ORIGIN:

Provinces of Siena, Florence, Pisa, Pistoia, Arezzo

### VINIFICATION

The must is left on the skins for 6-8 days, in order to extract colour. It is then placed in special tanks where fermentation is completed in 8-10 days at 18°-20° C.

### CELLARING: 2-4 years

### TASTING NOTES

Ruby red colour, intensely vinous bouquet with a fragrance of violet. Harmonious, dry, sapid flavour, slightly tannic

### CULINARY SUGGESTIONS

This wine is suitable for the entire meal. Excellent with salted pork meats, cheese, pasta dishes, white and red meats.

### SERVING TEMPERATURE: 16-18° C