

COLI
MASTRI VINAI DAL 1926

Chianti

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA

Delimited territory in the provinces of Arezzo, Florence, Pisa, Pistoia and Siena.

VINES

- Sangiovese from 75 to 100%
- Black Canaiolo up to 10%
- Grape varieties recommended in the administrative units of the production area up to 10%

ORGANOLEPTIC CHARACTERISTICS

- Look: bright ruby with a garnet color as it ages;
- Smell: intense, persistent, fine, vinous, scent of berries, which with aging evolve into delicate and spicy aromas.
- Taste: wine of personality with excellent olfactory persistent taste, characterized by a liveliness and flavor that makes it a young and balanced wine. Over time it evolves to velvety.

TECHNICAL DATA

- Alcohol content: 12.5%
- Minimum total acidity: 5 – 5,5

SERVING TEMPERATURE

Serve at 16/18°

FOOD PAIRING

It is a wine suitable for the whole meal. It goes well with many Italian cuisine dishes, from appetizers to cold cuts, cheeses, first courses, red and white meats.

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