

# COLI

MASTRI VINAI DAL 1926

## Chianti Classico

*Denominazione di Origine Controllata e Garantita*

### PRODUCTION AREA

Territory delimited by the municipalities of S. Casciano V.P., Tavarnelle V.P., Barberino V.E., Greve, Castellina, Gaiole, Castelnuovo Berardenga, Radda and Poggibonsi.

### VINES

- Sangiovese 80-100%
- Canaiolo nero 10%
- Merlot 5%
- Cabernet Sauvignon 5%

### TASTING NOTES

- Colour: lively ruby red which over time fades towards garnet.
- Nose: intense, complex and fine with notes of red fruit and floral hints of violet which with ageing are enriched with spicy aromas.
- Taste: soft, full-bodied with fresh notes that give personality and a balanced, harmonious, slightly tannic finish.

### TECHNICAL DATA

- Alcohol content: 12.5 – 13%
- Minimum total acidity: 4,5 - 5,6

### SERVING TEMPERATURE

Serve at 16/18°

### FOOD PAIRING

It matches well with white meats, noble poultry, grilled and roasted meats, poultry; grilled and sautéed meats.



[www.coli.it](http://www.coli.it)