

COLI

MASTRI VINAI DAL 1926

Chianti Classico

Denominazione di Origine Controllata e Garantita

RISERVA

PRODUCTION AREA

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

VINES

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

TASTING NOTES

- Colour: lively ruby red with garnet reflections.
- Nose: intense, complex and fine, with aromas of violet, ripe red fruits and spices.
- Taste: soft, full-bodied and harmonious, with a good structure of tannins and persistent finish.

TECHNICAL DATA

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

SERVING TEMPERATURE

Serve at 18/20°

FOOD PAIRING

It matches well with roast meats, sauces and main courses based on game.

www.coli.it

