



COLI

MASTRI VINAI DAL 1926

Chianti

Denominazione di Origine Controllata e Garantita

RISERVA

PRODUCTION AREA

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

VINES

- Sangiovese from 70% to 100%
- Canaiolo nero 10%
- Merlot 5%
- Sauvignon 5%

TASTING NOTES

- Colour: lively ruby red with garnet reflections.
- Nose: perfumes are complex, intense and fine with fruity notes of ripe red fruits, floral and spicy scents.
- Taste: fresh and soft, balanced and harmonious with a long 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 most dishes of Italian cooking, from antipasti to roast meat and game dishes.

www.coli.it