



# COLI

MASTRI VINAI DAL 1926

## Chianti *Superiore*

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### PRODUCTION AREA

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

### VINES

- Sangiovese 70-100%
- Canaiolo nero 10%
- Merlot 5%
- Cabernet Sauvignon 5%

### TASTING NOTES

- Colour: lively ruby red.
- Nose: fine and intense aromas with fruity, floral and spicy notes.
- Taste: freshness and softness make it a young and balanced wine.

### TECHNICAL DATA

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

### SERVING TEMPERATURE

Serve at 16/18°

### FOOD PAIRING

It matches well with most dishes of Italian cooking, antipasti, cheese, first courses and main dishes of meat.

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