

Chianti

DOCG



APPELLATION
DOCG



AREA
Chianti, Tuscany



GRAPES
100% Sangiovese



ALCOHOL LEVEL
12.5%



SERVING TEMP.
50° - 54°F



BOTTLE SIZE
750 ml



VINIFICATION AND MATURATION

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The juice is left to macerate on the skins for about a week in temperature controlled stainless steel vinifiers at a temperature of about 82-36°F. After the alcoholic fermentation is over, the wine also undergoes malolactic fermentation, a process that lowers total acidity and makes wines seem rounder and fuller in flavor.

COLOR

Bright ruby-red color of an attractive intensity. In its youth, it is richly marked by violet reflections that tend to become garnet with age.

BOUQUET

Characteristically intense, fine, elegant, and distinguished with a scent of violets and tenuous perfumes of wild berries.

PALATE

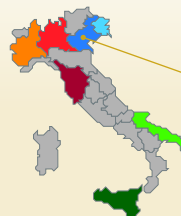
Dry, full, properly balanced and extremely enticing with lingering acidity and flavors of cherry and spice.

FOOD COMBINATIONS

When it is young, the wine pairs well with the hearty flavors of country cooking and it can be consumed throughout such meals. After the third year, it becomes the ideal companion of every type of roasted, grilled red meats and aged cheeses.

LABELS BY ZONIN

ZONIN I CLASSICI	ZONIN JEWELS	ZONIN SPARKLING	ZONIN PROSECCO
Chianti DOCG Valpolicella Classico DOC Pinot Grigio DOC Soave Classico DOC	Ripasso Valpolicella Superiore DOC Amarone della Valpolicella DOC Berengario IGT	Rosé Baccorosa Asti	Prosecco DOC

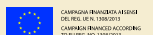


PRODUCER

Produced and estate-bottled by:
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