

# Chianti

DOCG

WINEMAKER'S  
COLLECTION



#### APPELLATION

Chianti DOCG



#### AREA

Chianti, Tuscany



#### GRAPES

90% Sangiovese  
and 10% Canaiolo



#### ALCOHOL LEVEL

12%



#### SERVING TEMP.

64° - 68°F



#### BOTTLE SIZE

750 ml  
1.5 L



#### LABELS BY WINEMAKER'S COLLECTION

Montepulciano  
d'Abruzzo DOC  
**Chianti DOCG**  
Pinot Noir IGT  
Merlot

Cabernet  
Pinot Grigio IGT  
Chardonnay Unoaked

#### TOP WINE AWARDS

Hot Brand Award  
2012, 2013 and 2014

#### VINIFICATION AND MATURATION

Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for one-two weeks in order to facilitate the extraction of color. When the malolactic fermentation is complete, the wine matures for six months in Slavonian oak barrels and a further four months in the bottle before release.

#### COLOR

Ruby-red with garnet reflections.

#### BOUQUET

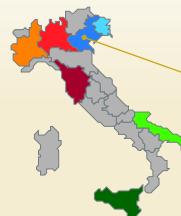
Fine, with scents of cherries, wild berry fruits, violets and spicy hints.

#### PALATE

Dry and fresh, with a good body and agreeable tannins. It has a fruity and persistent taste with a lightly spicy background.

#### FOOD COMBINATIONS

When young, it is excellent with richly-flavored dishes, especially the traditional specialties of Tuscan cuisine. After the wine has aged three or four years, we recommend it with game and stewed meats.



#### PRODUCER

Produced and estate-bottled by:  
**Zonin**  
via Borgolecco 9, Gambellara  
(Vicenza), Italy  
[www.zonin.it](http://www.zonin.it)

f/zonin

**ZONIN1821**



IMPORTED BY ZONIN USA, INC - 3363 163rd Street, Suite 606, North Miami Beach, FL 33160  
PHONE 305 456 7196 FAX 786 364 0289 [WWW.ZONINUSA.COM](http://WWW.ZONINUSA.COM)