



## CHIANTI

Denominazione di Origine Controllata e Garantita

### VINIFICATION

Selected Chianti vineyards with sandy, clayey and calcareous soil. Old traditional vinification method: completely mature grapes are harvested from vineyards and processed in membrane presses. Soft presses, fermentation at controlled temperatures and prolonged maceration with the skins.

### TASTING NOTES

Vivacious ruby red colour tending to garnet with aging. Intense and characteristic bouquet, fruity with a violet fragrance and a slight hint of cherries. Dry, balanced and sapid, lightly tannic which turns into velvety softness.

### FOOD PAIRING

Delicious partner to spicy pasta dishes. Ideal with roasts, steaks and grilled veal. Serve at room temperature.

**SAN ZENO** is a careful selection that includes wines SAN ZENO from Italy's finest wine-producing regions.



**Geographic Area**  
Tuscany

**Alcohol**  
12%

**Grapes/Blend**  
Sangiovese 85%  
Canaïolo 10%  
Ciliegiolo 5%

**PH**  
3.30

**Total acidity**  
5,50 g/l

**Harvesting Period**  
Mid September

**Residual Sugar**  
2,50 g/l