

# CALINI



## CHIANTI DOCG

### Winemaking

In early September, choice Sangiovese grapes are harvested and selected by hand. Vinification and maceration is done at controlled temperatures over 20 days. The wine is bottled, and left to refine for several months.

### Tasting Notes

The wine has a ruby-red color with garnet highlights. Vinous in character, with fruity and spicy scents. The wine is full-bodied and dry, harmonious with a velvety finish.

### Overall Impression

Great taste and value in one of the most popular wines in the world.

### Food Pairing

Game, grilled meat, pulses (beans) and hard cheese.

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|-------------------------|--|
| <b>Country:</b>         | Italy  |
| <b>Appellation:</b>     | DOCG<br>(Denominazione di Origine Controllata e Garantita) |
| <b>Oak:</b>             | No   |
| <b>Stainless Steel:</b> | 100%   |
| <b>Varietal:</b>        | 100% Sangiovese  |
| <b>T.A.:</b>            | 5.1 g/l  |
| <b>PH:</b>              | 3.40   |
| <b>Tank Aging:</b>      | 100% Stainless Steel                                       |
| <b>Alcohol:</b>         | 12.49 %  |

### Best Within:

3 years after vintage

### Serving Temperature:

65°