

# Chianti

**Brand:** Antica Torre

**Denomination:** Chianti D.O.C.G.

**Vintage:** 2014

**Production area:** produced in the hinterland of Tuscany, between Florence and Siena.

**Alcohol:** 12,5% (the value is indicated taking into account the tolerance provided by the disciplinary)

**Cultivation System:** Guyot and Spurred cordon

**Soil composition:** medium-textured, clay, marl

**Output per hectare:** 8-9 tons

**Plants density:** least 4000

**Aging:** in bottles for around 2 months

**Tasting Notes:** A wine renowned worldwide, produced in a unique, incomparable area which, taken as a whole, represents Italy's largest territory for its top-rated D.O.C.G. Our D.O.C.G. Chianti has a distinct bouquet and a smooth, harmonious taste, both dry and fresh. Bright ruby red in color, has an intense and persistent nose.

**Food pairing:** especially well suited to accompany meals of roasted game, spit and grilled meat, as well as aged cheeses.

**Tasting temperature:** 16-18 °C

**Formats Available:** - carton x 6 o 12 bottles 75cl



---

**Chianti Trambusti S.r.l.**

Via Pistoiese 151/153 - 50145 Firenze – Italy / Tel. +39 055.317.264 Fax. +39 055.301.183

[www.chiantitrambusti.it](http://www.chiantitrambusti.it) / [chianti.trambusti@tin.it](mailto:chianti.trambusti@tin.it)