



Sangiovese of Tuscany

Denomination: Sangiovese of Tuscany I.G.T. .

Vintage: 2009

Production area: produced by origin from the vineyards of "Poggio Ai Mandorli" estate. In the heart of chianti classico area.

Grapes: 90% Sangiovese 5% Merlot 5% Cabernet Sauvignon

Alcohol: 13%

Cultivation System: Spurred cordon

Soil composition: calcareous, clay, marl, sand and pebbles.

Aging: for 10 months in little French oak kegs and then 4 months in bottles.

Tastin Notes: This wine, with a strong personality, is made from 90% Sangiovese grapes and a small amount Merlot and Cabernet Sauvignon grapes. It is matured for 10 months in French barriques and aged in the bottl for a short time in order to favour a full bouquet rich in fine tannins, a dark ruby red colour and a full, austere and elegant flavour with clear notes of wild berries and excellent final taste persistence.

Food pairing: Highly esteemed as a wine for sipping, it also goes well with game, fine meats and strong cheeses.

Tasting temperature: store the bottles horizontally in a cool place. Uncork at least 1 hours before serving at a temperature of 18-20°C. Excellent cellar storage of over 10 years.

Formats Available: - carton x 6 bottiglie 75cl



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