



Chianti has always been the quintessential Tuscan wine, a product that has become famous for our region and our territory all over the world. Nowadays, known and appreciated everywhere, remains high on the international markets the prestige of Tuscany

CHIANTI D.O.C.G. COLLE NERO



Region: Tuscany

Wine: Chianti D.O.C.G.

Grapes: Sangiovese 75%, Canaiolo 10%, Malvasia and Trebbiano of Chianti 5%, Merlot 5%, Cabernet 5%

Town: Arezzo

Vineyards altitude: 900 feet

Vineyards exposure: South-South-East

Vines average age: 25 years old

Vinification: Traditional, with maceration of the crushed grapes using Ganimede Method and temperature controlled fermentation

Refining: 6 months, 20% in stainless steel, 80% in oak barrels

Nose: Vinous, net, even with hints of violets, enhances the qualities of finesse with aging

Taste: The flavor is dry, fruity, slightly tannic, it has a good body, resulting in complex harmonic.

Food Pairings: It can be served with any meal, it goes well with the Tuscan antipasti, risotto, pasta with tomato-based sauces, meat, mushrooms, chicken livers, excellent with roast beef and pork white meat, as well as grilled meat

SIZE: 750 ML
BOTTLES PER CASE: 12
UPC: 00850061002488

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