

VINO DEI FRATELLI CHIANTI 2007



DESCRIPTION:

The color is ruby red and the sweetly perfumed nose leads to an intense, yet perfectly balanced palate showing lovely black fruit depth. The flavor is smooth, with good acidity. The tannins are supple and well-integrated and the finish is long and harmonious.

WINEMAKER'S NOTES:

This wine comes from the Chianti production zone situated in the provinces of Florence and Siena. The area covers a stretch of gently undulating hills which have always been well-situated for producing quality grapes. The vineyards are planted with low yield clones to get the best quality grapes. Picked by hand, the grapes are vinified following the traditional method, with ten days maceration. After the first fermentation process, the wine is stored in stainless steel tanks for malolactic fermentation and a minimum of eight months aging. The best wines are selected and blended to produce the wine that is bottled under the Vino dei Fratelli name.

SERVING HINTS:

Vino dei Fratelli Chianti is a perfect accompaniment to Tuscan cuisine, from sausage products to grilled meats and ripe cheeses.

PRODUCER:	Vino dei Fratelli
COUNTRY:	Italy
REGION:	Tuscany
GRAPE VARIETY:	95% Sangiovese, 5% Canaiolo
ALCOHOL:	12.5%
RESIDUAL SUGAR:	2.28 g/l
TOTAL ACIDITY:	5.07 g/l
OAK:	100% Yugoslavian
TIME IN OAK:	6 Months