

VINO DEI FRATELLI

CHIANTI 2011



Description:

The color is ruby red and the sweetly perfumed nose leads to an intense, yet perfectly balanced palate showing lovely red and black fruit. 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 growing 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 twelve days maceration under controlled temperature. The result is a full-bodied wine that keeps its characteristic fruity aroma for a long period of time. After the first fermentation, the wine is stored in stainless steel tanks where it undergoes malolactic fermentation and a minimum of eight months aging.

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: 100% Sangiovese

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	36.59	9.33	12.75	12.91	5X14	89991100079-3



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