

PREMIO



Now that's classic Italian!



PREMIO

**THE DISTRIBUTORS SOURCE FOR ITALIAN SPECIALTIES**

PREMIO

**CHIANTI DOCG**

**Production Area: CHIANTI DOCG**

**Current Vintage : 2008**

**Alc. Vol: 12.5% +/- 0.5**

**Grapes: Sangiovese 100%**

**If it hadn't been born in Tuscany, it wouldn't exist.**

**If it wasn't created by Tuscans, no one would have invented it.**

The specified area of production for *Chianti Premio* covers parts of the provinces of Siena, Florence, Arezzo, Pisa and Pistoia. The particular characteristics of this territory make for a region perfectly suited for viticulture. The vines have been growing on these "hills" for as long as time can remember. In fact, there have been numerous findings from the Etruscan period which confirm the importance of this crop even centuries ago. Since then, the importance and prestige of wine production from this area has grown considerably throughout the years.

**SOIL:** The terrains in the zone are just as diverse as the altitudes and various types of soil characteristic of the Chianti zone bear no relation to the communal boundaries. However it can be said that clay is the major component as well as fragmented rock in the form on stones

**WINEMAKING PROCESS:** A selection of 100% Sangiovese grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period. They are destemmed and vinified according to traditional methods, with maceration on the skins at controlled temperature.

**TASTING NOTES:** CHIANTI PREMIO, is a deep, ruby red with an intense and persistent fragrance of mature red fruit. It's a well-structured, smooth wine, with soft tannins and distinct notes of red fruit.

**Food pairing:** Thanks to these particular characteristics, Chianti Premio may be paired with a wide variety of foods, from first course dishes and hearty soups to roasts and pizza.

**SERVING TEMPERATURE:** Recommended serving temperature is 18°C.



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