



THE DISTRIBUTORS SOURCE FOR ITALIAN SPECIALTIES

Premio

CHIANTI CLASSICO DOCG

Denomination : DOCG
Production Area: CHIANTI CLASSICO DOCG
Current Vintage : 2007
Alc. Vol: 13% +/- 0.5
Grapes: Sangiovese 100%

Chianti, the inner expression of Tuscany, represents more than a wine. Chianti speaks of a sense of landscape, so uniquely Tuscan, with tumbling hills whose slopes are threaded with vines and olives. Chianti speaks of ancient history, going back in time to the Etruscan times. Chianti speaks of a strong tradition of wine making.

Chianti Area nestles in its very core the Chianti Classico area, the area in which the very history of Chianti started, as Classico defines whiting the Denomination Guarantee the Original area of production for Chianti.

SOIL: A selection of Sangiovese coming from our own vineyards, situated close to the town of Castellina in Chianti, at a 350 m asl on a limestone-based soil with balanced content of clay and schist, enjoying constant sunlight and regular day/night temperature variation, (especially throughout the final part of the growing season) that results in adding a certain freshness that enhances the aromatics.

WINEMAKING PROCESS: A selection of 100% Sangiovese grapes, identified uniquely with the soil of Tuscany, harvested late September when they are perfectly ripen. The grape stalks are removed and the grapes undergo soft pressing before being vinified separately in small stainless steel tanks, with frequent plunging of the cap in order to obtain better extraction of colour, polyphenols and aromatic substances. During this period the wine completes alcoholic fermentation at a maximum temperature of 28 °C. After all this procedures, the wine sleeps in oak barrels for 3-6 months before being bottled.

TASTING NOTES: Bright ruby with hints of garnet. Plums and red fruits aromas mixed with ripe, ripe red cherry. Expansive and alive on the palate, it's dominated by fruit conferring a velvety mouth feel. The finish is long with rich brightness a distinctive Italian accent.

FOOD PAIRING: Ideal with a selection of fresh cheese, grills and red meat dishes.
Recommended serving temperature is 18-20°C.



SPECIALTY MARKETING GROUP
STOUGHTON, MA

PH- 781-344-1200 FX-781-344-6700

WWW.PREMIOBRANDSUSA.COM