

TERRE NATUZZI

Don Giovanni *Chianti Classico DOCG*

Type: Red wine

Production Area: Greve in Chianti, Tuscany

Grapes: Sangiovese 90%, Canaiolo 5%, Cabernet Sauvignon 5%

Harvest: Manual harvest carried out from mid-September to mid-October

Vinification and Maturation: Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1-2 weeks in order to favor the extraction of color and other polyphenolic substances. 9 Months of aging in small and big barrels.

Color: Deep ruby red.

Smell: Fine, with scents of wild berry fruits, violets and a nice spicy finish.

Flavor: Dry and fresh, with full body and big tannins.

Food Combinations: It is excellent with richly-flavored dishes, especially the traditional specialties of Tuscan cuisine, grilled steaks and matured cheese.

Serving Temperature: Serve at 18°C. (64°F.)



FANTINI
GROUP
FARNESE