

TERRE NATUZZI

Terre Natuzzi *Chianti Riserva DOCG*

Type: Red wine

Production Area: Central Tuscany

Grapes: Sangiovese 90%, Canaiolo 10%

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

Color: Light ruby-red with garnet reflections

Smell: Fine, with scents of cherries, wild berry fruits, violets and spicy hints.

Flavor: Dry and fresh, with good body and agreeable tannins.

Serving Temperature: Serve at 16°C. (61°F.)



FANTINI
GROUP
FARNESE