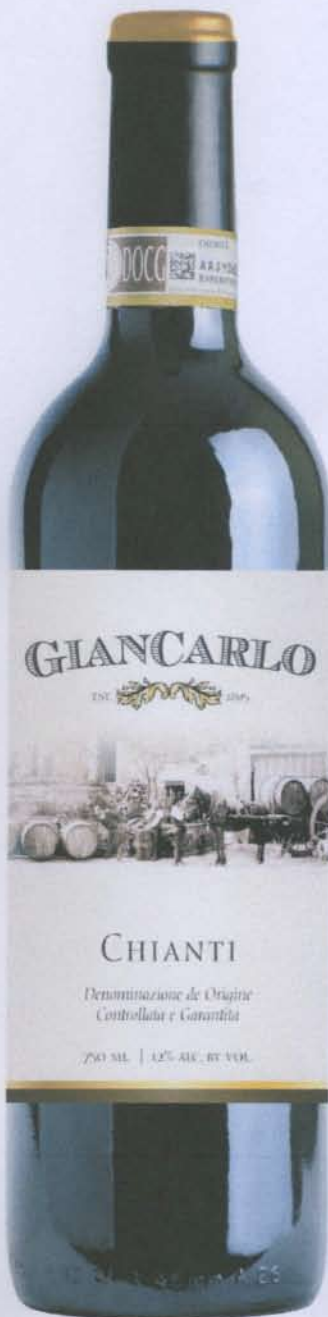


Chianti is the most famous old-world Italian wine. It is made from Sangiovese grapes in the Tuscany region. Nicely ripe and solid black fruit, with a deep-seated fruity ripeness. Particularly good with pasta, ravioli and grilled meats.

GIANCARLO

CHIANTI



PRODUCT:	Red wine
DENOMINATION:	D.O.C.G. Chianti
PRODUCT AREA:	Tuscany region, Italy
VINTAGE:	2013
GRAPES:	100% Sangiovese
WINEMAKING:	Stemmed and crushed, maceration on the skins for about ten days, temperature controlled fermentation, aged in steel, refined in bottle
TASTING PROFILE:	Color: brilliant ruby red Perfume: fruity with pleasant notes of prune and cherry Flavor: dry and velvety tannins Serving Temperature: 60.8–64.4°F Food Matches: pasta, grilled red meats, game, strong cheeses
ANALYTIC DATA:	Alcohol: 12.0% / vol Total acidity: 5.20 g tartaric acid/L pH: 3.3
PACKAGING:	Bottles: "Alta nobili" glass bottle - 750 ml Cap: black with gold top capsule
PALLET ARRANGEMENT:	Bottles per Box: 12 Gross Weight of Box: 15 kg Boxes per Pallet: 60 Bottles per Pallet: 720 Gross Weight of Pallet: 910 kg Dimensions of Pallet: 80x120 cm; height 180 cm Amount Container: 20 ft. 11 pallets; 660 boxes; 7920 bottles Amount Full Container: 20 ft. 1000 boxes; 12000 bottles