



CHIANTI D.O.C.G.

This winery began in 1970 when 1,000 tons of grapes were transformed into wine. The original structures have been modernized and the number of members and quantity of grapes have increased up to more than 10,000,000 liters. The annual average contribution of grapes is about 7,000 tons. The wine-making, refinement and stabilization fixtures guarantee the best quality and hygiene. The bottling plant is entirely automatic and sterile. The grapes are looked after following traditional Tuscan methods, using the Chianti Riserva way of maturing in wood.

Wine:	Castronovo, Chianti D.O.C.G
Grapes:	75% Sangiovese 25% Merlot, Cabernet Sauvignon, Malvasia, Canaiolo
Color:	Vivacious ruby red colour tending to garnet with age.
Nose:	Intense aromas with hints of violets.
Taste:	The flavour shows good fruit, well-balanced with light tannins.
Food Pairing:	Very versatile, great with pasta, pizza, white and red meats as well as mild cheeses.

PRODUCT SPECS.

Size: 750ml

Cases per Tier:12

Proof Alc/Vol: 12.5%

UPC: 0 88320 00658 2