



CHIANTI

Denominazione di Origine Controllata

WINEMAKING

Selected Chianti vineyards with sandy, clayey and calcareous soil. Old traditional vinification method: completely mature grapes are harvested from vineyards and processed in membrane presses. Soft presses, fermentation at controlled temperatures and prolonged maceration with the skins.

WINEMAKER'S NOTE

Vivacious ruby red colour tending to garnet with aging. Intense and characteristic bouquet, fruity with a violet fragrance and a slight hint of cherries. Dry, balanced and sapid, lightly tannic which turns into velvety softness .

FOOD PAIRING

Delicious partner to spicy pasta dishes. Ideal with roasts, steaks and grilled veal. Serve at room temperature.

SAN ZENO is a careful selection that includes wines from Italy's finest wine-producing regions.



Geographic Area
Tuscany

Alcohol
12 %

Grapes/Blend
Sangiovese 85%,
Canaiole 10%
Ciliegiolo 5%

PH
3.30

Total acidity
5.50 g/l

Harvesting period
Mid September

Residual sugar
2.50 g/l