



CAN DO CANDONI®

CHIANTI D.O.C.G.

TASTING NOTES

Our Chianti comes from a careful selection of Sangiovese and Canaiolo grapes grown in Tuscany. It has an intense ruby-purple red color with a nose of fresh almond and mature blackberry. Its soft, warm taste is dry on the palate.

FINISHED WINE

Varietal Content: 85% Sangiovese, 15% Canaiolo Nero

Region: Tuscany

Appellation: D.O.C.G.

Alcohol level: 12% by volume

Content: 750 ml / 12 units in a case 1.5 l / 6 units in a case

FOOD PAIRINGS

Excellent with red meats and hearty soups. Also pairs well with cheeses.

HOW TO SERVE IT

Serve at room temperature in large transparent crystal glasses.

CONSERVATION

Keep the bottle in a horizontal position in a dark, cool place with a constant temperature.

VINEYARD & WINEMAKING NOTES

Vinification occurs at a controlled temperature of 68°F with pumping musts and wine crushing dregs for ten to twelve days. The racking and decanting process then follows for the clearing of the wine. This wine is produced in the heart of the Chianti region, where the grapes are grown in the rich soil of the rolling Tuscan hills. Only the highest quality grapes are carefully selected and blended to create our prized Candoni Chianti D.O.C.G.

