San Vincente

Region: Chainti Grapes: Sangiovese

ABV: 13.5 %

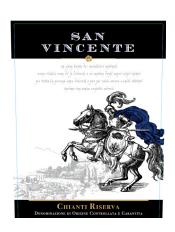
What:

Patiently aged to perfection, this Sangiovese-driven beauty whispers tales of sun-drenched vineyards and ancient Italian stone.

Where:

After 10-15 days, the wine is separated from the dregs to prevent solubilisation of bitter tannins.

Barcode: 8006600102337 Sales Info: 750ml ,Case12 ,33.0 lb. Palletization: 75 cases / 5 Layers



Food Pairings:

This Chianti goes great with salami and aged cheeses. Grilled meats or game dishes are a perfect pair too. Should be served at about 64oF (18oC).

Tasting Note:

Aromas of black cherry, bramble fruit and hints of violet. The palate has dark, ripe plum and berry fruit with supple tannins and a nice long, rounded finish.

