

ESPRIT DU VIN

'An occasion for every wine'

CHIANTI CLASSICO RISERVA D.O.C.G.



Winemaker's Notes

This wine comes from only the best Sangiovese grapes produced at Famiglia Nunzi Conti. Fermentation is done in stainless steel tanks at controlled temperatures by indigenous yeasts. Aged in 100% wood barrels. Bottling is 12 months after the harvest, and wine is aged for 6 months in the bottle.

Description

Expresses those scents and flavours that only Sangiovese grown in the Tuscan countryside can offer. Ruby red colour. Intense, rich and mellow with notes of berries and plums; pleasantly balsamic and spicy. The palate is fruity and powerful, has strong personality and good persistence. A wine of great longevity.

Serving Suggestion

A superb pairing is a succulent roast, such as a juicy rack of lamb.

Spec Sheet

Vineyard	Famiglia Nunzi Conti
Varietal	Sangiovese 100%
Region	Tuscany
Appellation	DOCG
Vintage	2012
Body	Medium
Alcohol %	13.5%