



CASINA DI CORNIA



Chianti Classico

Grape variety: Sangiovese, 100% **Color:** Full ruby red **Bouquet:** Berries, cherries, dried fruit, spices **Palate:** Fruity, slightly tannic

The grapes are vinified in concrete barrels and then macerated for 15-20 days at a controlled temperature. The wine is aged in 25 HL oak barrels for more than a year before being blended and bottled a few months before going on sale. Sangiovese produces a wine with a strong character that is most appreciated when accompanied with food. Thanks to its tannins and enduring freshness, it goes very well with traditional cuisine, pasta, carpaccio or cheese such as fresh goat cheese.

92 Casina di Cornia 2011. This delicious 100% Sangiovese opens with an intense fragrance of wild cherry accompanied by whiffs of Mediterranean herbs and meat juices. The succulent black-cherry flavors are accented by notes of white pepper, cinnamon and clove alongside polished tannins. **abv:** 14% Wine Enthusiast April 2014

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