

PRODOTTO D'ITALIA

CANTINA GIULIANO

TUSCANY IN A BOTTLE

CHIANTI DOCG, PRIMIZIE

*The Chianti that will make you fall in love with Chianti all over again
Fruit forward and extremely food friendly*



GRAPE VARIETIES

- Sangiovese 80%, Merlot 10%, Ciliogiollo 10%

VINEYARDS

- 20 year old vineyards planted on steep south-west facing hills
 - Clay and limestone

WINEMAKING

- Grapes are picked and selected by hand. Fermentation occurs in Temperature con-trolled Stainless Steel vats.
- Aged in Stainless Steel vats.

TASTING NOTES

- Ruby Red Color
- Aromatic and Fresh nose with notes of Strawberries, raspberries and violets.
- Body has depth and balance with polished tannins and refreshing acidity
- Aromas of Strawberries, wild berries and hints of spices with a long pleasant finish.

CELLARING POTENTIAL

- 3-7 years, at peak in 4 years.

FOOD PAIRING

- Tomato based dishes, pasta, stews or served a little fresher as an aperitif.

SERVING INSTRUCTIONS

- Best served around 16-18°C
- Decant an hour before the meal

Under the Supervision of Rav E. Wolff, Rav A.O. Padwa and the OU

Mevushal & Non-Mevushal

UPC 691835731995

