



CANTINE DEL BORGO REALE



Chianti

From the sunny hills of Tuscanny, this is a fantastic version of Italy's most famous wine. Made with the best selection of Sangiovese, the grapes are picked by hand before the crush. Fermentation takes place in stainless steel tanks. After a cold stabilization the wine is aged for 6 months in wood barrels before filtering and bottling.

The wine has a brilliant ruby red color, with garnet shades. The bouquet reveals a clean floral aroma with oak and fruit tones well integrated with notes of vanilla and spices. On the palate the wine displays a very rich feel with a lovely lingering finish. The overall effect is one of a wine in perfect harmony.

Borgo Reale Chianti is a splendid match for all roasted meats, poultry and game.

The ideal serving temperature is 18/20 degrees C.

Alcohol vol.: 13%

Serving temperature: 64°-68°F



Allied Importers U.S.A
11-43 47th Avenue
Long Island City, NY 11101
(718) 472-1155

