

Cantina Giuliano

A GENUINE TUSCAN EXPERIENCE

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Chianti Docg, Primizie 2015

THE CHIANTI THAT WILL MAKE YOU FALL IN LOVE WITH CHIANTI ALL OVER AGAIN. ROUND, BALANCED, FRUIT FORWARD AND EXTREMELY FOOD FRIENDLY.

GRAPE VARIETIES:

SANGIOVESE 70%, CANNAIOLO 15%, CILIEGILOLO 15%

VINEYARD:

STEEP SOUTH-WEST FACING SLOPES
CLAY WITH CHALK FOSSILS

WINEMAKING:

GRAPES HAND-PICKED AND CLUSTER-SELECTED
FERMENTATION IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS
17 DAY ALCOHOLIC FERMENTATION ON THE SKINS BEFORE PRESSING
AGED IN 500L NEW FRENCH OAK BARRELS FOR 10 MONTHS

TASTING NOTES:

RUBY RED COLOR
AROMATIC AND FRESH NOSE WITH NOTES OF CHERRIES,
RASPBERRIES, VANILLA, CARAMEL
BODY HAS DEPTH AND BALANCE WITH POLISHED TANNINS
AROMAS OF CHERRIES, WILD BERRIES, LICORICE AND VANILLA

CELLARING POTENTIAL:

3-7 YEARS WITH PEAK IN 3-5 YEARS

FOOD PAIRING:

TOMATO BASED DISHES, PASTA OR STEWS.

SERVING INSTRUCTIONS

SERVE BETWEEN 16-18°C
DECANT AN HOUR BEFORE THE MEAL

UNDER THE SUPERVISION OF RAV WOLFF, DAYAN OF AMSTERDAM AND THE OU.
NON-MEVUSHAL. KOSHER FOR PASSOVER

