



CASA FONDATA NEL 1934

Gonfalone Chianti DOCG

Denomination: Chianti DOCG

Production area: This wine is produced in the heartland of Tuscany, between Florence and Siena.

Alcohol: 13%

Cultivation system: Guyot and Spurred cordon

Soil composition: Medium-textured, clay-like and marl.

Output per hectare: 8 - 9 tons

Aging: This wine is aged in the bottle for approximately 2 months.

Tasting notes: A wine renowned worldwide, produced in a unique, incomparable area which, taken as a whole, represents Italy's largest territory for its top-rated DOCG. Our DOCG Chianti has a distinct bouquet and a smooth, harmonious taste, both dry and fresh. Bright ruby red in color, it has an intense and persistent nose.

Food pairing: Gonfalone Chianti is especially well suited to accompany meals of roasted game, grilled meats, as well as aged cheeses. Since this is an easy drinking wine, it can be paired with various dishes.

Serving suggestions: This wine should be served between 60° - 65° F and can be drunk immediately after uncorking.

Formats Available: 750 ml and 1.5 L

Awards: Decanter Bronze, A Best Value Chianti to Enjoy!

