



Coltifredi Chianti Classico DOCG Riserva

A.B.V.: 13.5%

Varietal

- 100% Sangiovese

Location/Production

- Chianti Area - Toscana.
- Harvested by hand with strict selection of the best grapes.
- Fermentation on the skins 12 days, with controlled temperature 30°C.
- Refined at least 3 months in the bottle.

Color, Nose & Palate

- This wine greets the eye with a very intense ruby red color. It opens with a complex and elegant bouquet, with nuance of mature fruits and vanilla. Soft on the palate, spicy, well balanced with persistent aftertaste.



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