



LE TERRE DI MONNA LISA CHIANTI D.O.C.G.

Classification: Chianti DOCG

Varieties: 80% Sangiovese, 10% Canaiolo, 10% Merlot

Vinification and Maturing: Traditional style, with "governo", then in stainless steel tanks

Refinement: in bottles

Alcohol: 12.5%

Acidity: 4,83 g/l

Dry Extract: 25.6 g/l

Organoleptic characteristics: ruby red colour, fresh, floral, gently spicy bouquet. The flavour is dry, fresh, elegant but easy to drink and well balanced.

Serve with: red and white meat dishes, but also with Italian style Pasta, Pizza and other specialties of Italian cuisine.

Serving temperature: 55-60°F



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