



Società Agricola

Marini Giuseppe

CHIANTI

Denominazione di Origine Controllata e Garantita



Denomination Chianti DOCG

Description Chianti Marini is a pleasantly fruity wine noted for its strong and well defined personality

Estate and vineyard location Tuscany in the Chianti Area

Technical Information

Grape variety Sangiovese

Alcohol by volume 13%

Lenght of maceration on the skins 13 days

Malolactic fermentation Immediately following alcoholic fermentation

Maturation method glass-lined concrete vats

Lenght of maturation 1 year

Tasting Notes Chianti Marini is the deep ruby red with scarlet hues typical of younger wines.

The nose is fruity, with notes of cherry, raspberry and blackberry alongside floral scents of violet. In the mouth the wine is intense with elegant tannins, then gives way to a pleasant softness and fruity aromas before closing with a clean finish.

Serving suggestions “Ribollita” Tuscan bean and vegetable soup, Farfalle pasta with tomatoes, olives and basil, Spaghetti with meat sauce, pizza, roast chicken, sautéed beef with vegetables, medium-aged cheeses.

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