

SAN SANO

Chianti Classico DOCG “Guarnellotto”

This wine is our tribute to the ‘Guarnellotto’, a nobleman who in the Middle Ages devotedly defended this area out of passion for his vineyards. The grapes used for this wine, Sangiovese and Canaiolo, have been carefully selected from those vineyards with the oldest vines and the best exposure. This wine, with a traditional Chianti style, is also indicated for longer ageings, which makes it a perfect example of the tradition and winemaking history of the original area of production of the Chianti.

GRAPES: 90% Sangiovese, 10% Canaiolo, aged for at least 15 months in traditional oak Chianti barrels, followed by 6 months in steel tanks and at least 1 year in the bottle.

COLOR: Intense ruby red color

BOUQUET: Aromas reminding of sweet and sour cherries over a balsamic and spicy background.

TASTE: On the palate, it is smooth and tasty, with vivid well-integrated tannin and harmonious structure. Long aftertaste.

FOOD PAIRING: Perfect with roasts, game, and aged cheese

SERVING TEMPERATURE: 16°C

