

SINCE



1803

ARMELI

FAMILY VINEYARDS



CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Geographic Area: Provinces of Siena and Florence.

Grapes: Sangiovese, Canaiolo, Malvasia

Soil Composition: Tufo, clay

Maximum yield of grapes per hectare: 63

vinification: the grapes are harvested when fully ripe, the fermentation is carried on for about 10 days, followed by a brief maceration on the peels, then pressing and rest in vats till the bottling.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Bright ruby red

Bouquet: Fruity and winy

Taste: Harmonic, soft and well balanced

Alcohol Content: 12% Vol.

Service Temperature: 15-16 °C

Food Pairing: Cold cuts, cheeses, red meats

BRAND MANAGER

FIRST STEP BEVERAGE

121 BOCA DE LA PLAYA #5 - SAN CLEMENTE, CA 92673

(818) 879-3806 - BRIANCAMERON61@ME.COM

www.firststepbeverage.co

IMPORTER

MISSION WINE COMPANY

www.missionwinecompany.com