



Cantina Giuliano

CHIANTI DOCG, PRIMIZIE 2018

*The Chianti that will make you fall in love with Chianti all over again
Fruit forward and extremely food friendly*

GRAPE VARIETIES

- Sangiovese 70%, Merlot 20%, Cilliegolo 10%

VINEYARDS

- 17 year old vineyards planted on steep south-west facing hills
- Clay and limestone

WINEMAKING

- Grapes are picked and selected by hand. Fermentation occurs in Temperature controlled Stainless Steel vats.
- Aged in Stainless Steel and Fiberglass vats.

TASTING NOTES

- Ruby Red Color
- Aromatic and Fresh nose with notes of Strawberries, raspberries and violets.
- Body has depth and balance with polished tannins and refreshing acidity
- Aromas of Strawberries, wild berries and hints of spices with a long pleasant finish.

CELLARING POTENTIAL

- 3-6 years, at peak in 4 years.

FOOD PAIRING

- Tomato based dishes, pasta, stews or served a little fresher as an aperitif.

SERVING INSTRUCTIONS

- Best served around 16-18°C
- Decant an hour before the meal

**Under the Supervision of Rav Wolff, Av Beit Din Amsterdam
& Ressort and the OUNon-Mevushal. Kosher for Passover**

