

Chianti Classico Gran Selezione /6/173982



Type of Wine: Red

Classification: DOCG

Region: Tuscany

Production Area: The Nunzi Conti family in Tuscany, Italy

Fermentation: In steel vats at controlled temperature by indigenous yeasts

Duration of maceration: 15 - 20 days

Aging: 100% in wood

Bottling: Minimum 12 Months

Tasting notes and pairings: Intense ruby red color, Elisa gives off notes of very ripe fruit. It is still a fresh wine in which the fruity notes combine harmoniously with the aromas of the wood. On the palate it is complex, rich and has sweet and harmonious tannins. The finish and aftertaste are both long. It is perfect with grilled, roasted or stewed red meats, game and mature cheeses.

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