



## Bravo Wine Imports

TOSCANA – *Tenuta S. Maria Coeli Aula*

### Coeli Aula Chianti DOCG Organic



**Type of wine:** Red

**Classification:** DOCG

**Area of production:** Montespertoli (Firenze)

**Grapes:** Sangiovese, with hints of Canaiolo and Colorino

**Alcohol:** 14.5%vol

**Color:** Ruby red color

**Taste:** Pleasant fruity and floral aromas, a tannic structure and density, balanced and persistent taste.

**Vinification And Aging:** Alcoholic fermentation in cement tanks at a controlled temperature for about 10 days with subsequent maceration of the skins for an additional 15-20 days, using the Remontage (pumping over) and Delestage (a fermentation and maceration) techniques. After malolactic fermentation, the wine is aged and stored in cement tanks until it's bottled.

## Bravo Wine Imports

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