



CALVO

CHIANTI

D.O.C.G.



The Cantina Sociale Colli Fiorentini has its production center in the valley by the river Virginio in the Municipality of Montespertoli where for centuries man and his attachment to the land of the vineyards and olive groves has made the backbone for the economy of this farming. The co-operative established in 1972, today after 40 years, more than 850 companies, mainly located in the areas of production of Chianti DOCG, Chianti Classico, Tuscany IGT and Tuscany IGP oil, give their crops to our production sites.

TECHNICAL INFORMATION

AREA OF ORIGIN	In the hills near San Casciano, Tavarnelle, Montespertoli, Castelfiorentino, Montaione, Gambassi Terme - Tuscany - Italy
SOIL TYPE	Pliocene Clays
VARIETAL	Sangiovese, Canaiolo, Malvasia nera, Colorino, Merlot, Cabernet
TRAINING SYSTEM	Guyot, Archetto toscano, Cordone
AVERAGE VINE AGE	10-20 years
WINE MAKING	On skins
PRIMARY FERMENTATION	Depending on the vintage, the grape maceration may be prolonged, even 25-30 days.
MATURING AND AGING	At Least 6 months in stainless steel
FINING	Minimum 1 month in bottle

ANALYTICAL CHARACTERISTICS

ALCOHOL	13 - 13.5% Vol.
SUGAR RESIDUE	2,00 g/l
TOTAL ACIDITY	5,40 g/l

ANALYTICAL CHARACTERISTICS

COLOR	Intense ruby red
BOUQUET	Dominated by hints of red fruits like blackberry and raspberry with hints of violet and iris.
TASTE	Full of flavor and fullbodied, moderately tannic, with a pleasant aftertaste of red fruits.
SERVING TEMPERATURE	16-18° C
SERVING SUGGESTIONS	A versatile red that's perfect with pasta, pizza or anything off the grill.

BOTTLE SIZE: **750 ML, 1.5 L**

CLOSURE: **SCREW CAP**

