



KYSELA PERE et FILS, LTD.

www.kyselaperes.com



CODIROSSO CHIANTI

Italy - Toscana - Chianti DOCG

ABOUT THE WINERY

Codirosso Chianti is produced by Villa Travignoli, located in the middle of Frescobaldi's Nipozzano vineyard, in the heart of the Rufina zone. There is documented evidence that wine was first produced there in the 5th Century B.C., by the Etruscans who called it "Nectar of the Gods". Count Busi and his family acquired the estate in the 1800's, and it is still in the family today, run by winemaker Giovanni Busi & his son Clemente. Travignoli has 70 hectares (148 acres) under vine, excellently positioned on slopes, planted mostly to Chianti Rufina.

ABOUT THE WINE

Codirosso means 'red tail'; it refers to the hawks in the Chianti area. This Chianti is produced from 25+ year-old vines located around Firenze, Siena, Pistoia and Arezzo.

Ruby red color with purple reflections. Intense vinous bouquet with hints of violets and dark cherry fruit. The palate is full of ripe fruit and a hint of spice. Well balanced and dry with a persistent, satisfying finish.

Appellation	Chianti DOCG
Varietal(s)	85% Sangiovese, 10% Canaiolo, 5% Malvasia Nera
Soil Type	Clay, marl and limestone
Age of Vines	25 years
Vinification	Fermentation in stainless steel at controlled temperatures for 7 to 8 days with an additional 6 to 8 days on the skins. The juice is pumped over daily for 10 days at the beginning of the fermentation. The wine is then racked and goes through malolactic fermentation. The wine is racked once again, and a secondary fermentation is induced using a small percentage of grapes that were specially selected during the harvest. Aging in large casks of Slavonian oak for 6 months.
Size	12/750ml
UPC	7 45361 40053 2