

Setriolo Chianti Classico

Setriolo

Italy - Toscana - Chianti Classico DCG

Ruby red with cherry and spice in the nose, vertical and fresh with round tannins and long aftertaste.

Specifications

Appellation	Chianti Classico DCG
Wine Type	Red
Varietals	92% Sangiovese and 8% Merlot
Age of Vines	Average 20 years
Agricultural Practices	Organic
Soil type	Pietraforte and Alberese.
Vinification	Harvested by hand; Destemmed and crushed; fermented in stainless steel; pumped over during fermentation; macerated for two week with its skins. 25% of the wine was aged in french oak light toast barrels for 12 months. Fined and filtered at 3 micron. No residual sugar.
Production	1,000 (9-liter cases)
Pairings	Pecorino cheese, beef.



Codes, Weights and Measures

UPC	7 84585 03632 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03534 9
Case Weight	33
Cases/Pallet	75
Layers/Pallet	15
ABV	13.00%
SRP	\$ 29.99 USD 750mL Bottle