



WINE MAKERS IMPORT LLC

Il Cerevelli Chianti DOCG



Varieties: Sangiovese

Alcohol %: Minimum 12%

Total Acidity: Minimum 5 g/l

September 1st of the year following the harvest

Riserva: Aged for at least two years starting from January 1st following the harvest with at least 6 months of aging in wooden barrels

'Never excessively full-bodied, with a very moderate, if any, use of wood for this particular vintage, bright colors, fresh aromas, and great balance—these are the most evident characteristics of Chianti Colli Fiorentini.

While one can recognize both a more classic and a more modern soul within the production panorama of the Colli Fiorentini, this wine speaks an absolutely Tuscan language, which manifests itself in different nuances and interpretations, but which never loses sight of its origins and the personality of Sangiovese'

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