



TAVEGGIA

CHIANTI

COLLI FIORENTINI D.O.C.G

TUSCANY, ITALY

Fragrance with fruity hints and floral nuances. Good softness combined with lively freshness and a pleasant tannin. Pairs very well with many appetizers for example Tuscan crostini with pate or salami and cheese. Serve at cellar temperature 64°F.



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ROSSI  IMPORT



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