



Taveggia  
Chianti  
Colli  
Fiorentini  
DOCG

ROSSI  VINEYARDS

**Production Area** Scandicci hills-Tuscany

**Grapes** Sangiovese with the addition of complementary wine varietal such as Canaiolo, Merlot, Colorino

**Alc. By Vol.** 14%

**Soil** Silly clays formed in the alluvial phase, attributable to the Elsa River in the upper Pliocene, about 3 million years ago. The clays give fine and elegant wines.

**Harvest period** From mid of September and finishing towards the 15th of October.

**Aging** Fermentation in steel vats for about 12 days, aging for 70% in cement and remaining 30% in oak barrels.

**Tasting Notes** Fragrance with fruity hints and floral nuances. Good softness combined with lively freshness and a pleasant tannin.

**Food pairing** Pairs very well with many appetizers for example Tuscan crostini with pate or salami and cheese

**Serve** 18°C/64°F.

**Case** 12 bottles

**UPC Code** 762765169933

**NH CODE** 61945

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