



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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