

ROMIGNANO



Chianti Riserva DOCG



- Fattoria di Romignano is located in the heart of Tuscany, 30 km south of Florence. The owners bought the property in the early 1900s and have been producing wine since then.
- They separated the existing vineyards from the other cultivations (olives, wheat, beans) and created a well-balanced environment obtaining high quality grapes. The soil is characterized by a mixture of clay and sand and the slopes have a southern exposure.
- Today fifty acres are dedicated to the vineyards and twenty-five to the olive trees, integrally cultivated with biological techniques. The whole process, from harvesting to bottling, is conducted at the farm under the supervision of qualified agronomists and oenologists.

Varietal: 90% Sangiovese, 5% Cabernet Sauvignon and 5% Merlot

Appellation: Chianti Riserva DOCG

Production Zone: Terranuova Bracciolini, Arezzo, Tuscany, altitude 400m a.s.l

Soil: Mostly clay mixed with sand

Vinification: Hand picked. Maceration and fermentation in stainless steel tanks

Maturation: 12 months in oak barrels & 12 months in bottle

Sunny hills, with warm days and cold nights.. The result is a good accumulation of sugar and tannic components on the grapes, making for a full and flavor-rich Chianti.



100% ORGANIC

- *Deep ruby baking spice, vanilla and dark fruit aromas. It's savory, with raspberry jam, dried black cherry and clove flavors accompanied by firm tannins.*
- *Perfect with red and white meats, such as hunter's rabbit, roast guinea fowl with aromatic herbs or Tuscan-style beef stew. Also excellent with stewed game or roe deer loin.*

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