

Wine
COLLECTION

Chianti Riserva DOCG

If Tuscany deserves to be described as the most picturesque regions of Italy, Chianti represents by far the most famous Italian wine. The origin of the name "Chianti" is rather uncertain.

The Etruscan name for the area is documented neither in Etruscan inscriptions nor Roman history sources, but, based on certain topographical names, it seems to be the name "Clante".

*Every moment
is a fresh beginning.*

(T. S. Eliot)

Chianti Riserva DOCG

“Clanis” seems to have been the Etruscan name of a stream, originating near Montegrossi in Gaiole. The name Clante seems always to be associated with water. Clante was also the name of important Etruscan family from the area that appears in numerous inscriptions. Whether the family took its name from the territory or vice versa cannot be determined at present, but it is fairly certain that the name “Chianti” is derived from “Clante”.

The oldest documentary record so far known of the name “Chianti” is a 12 C copy of a deed of donation dated 790. The Chianti region as a whole, including all sub-zones and Chianti Classico, stretches 160 kms from north to south. Located primarily between Florence and Siena, Chianti is truly located in the heart of Tuscany. The altitude varies between 150 meters and stretching as high as 600 meters. Higher elevations tend to result in wines with crisper acidity and a finer quality.

TERRE DI BO CHIANTI RISERVA

Is produced in Montalbano area by a wine producer devoted to wine cultivation for 3 generations.

Today the name “Chianti” is a guarantee of noble wine, produced according to strict laws protecting the traditional quality and its sensory characteristics.

Chianti RISERVA must be aged for at least two year, and at least three months in bottle to be named Riserva.



Terre di Bò



REGION:
Tuscany
Montalbano,
Italy



GRAPES

100% Sangiovese.



VINIFICATION

Chianti must be aged for at least two year, and at least three months in bottle to be classified as "Riserva".

TASTING NOTES

Colour: intense bright red.

Nose: Intense, clean, characterized by notes that remind red fruits, blackberries, black currant and pleasant Vanilla traces.

Taste: Vinous, well balanced by softness and acidity, harmonious, savory, slightly tannic, soft and mellow.



ALCOHOL 13% vol.

Serving temperature: 18-20 C.



FOOD PAIRING

Grilled and roasted meat, pork, game and mature cheese.

Ean code | 8013345000590

PACKAGE & PALLET

BOTTLE	CARTON	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	7,80	125	25 x 5	975
750 ml	12	15,60	70	14 x 5	1092

**Chianti
Riserva
DOCG**



Terre di Bò



www.gamafood.com