

Chianti 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".

*A bottle of wine contains
more philosophy than
all books in the world.*

(Louis Pasteur)

Chianti 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 DOCG

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.



Terre di Bò



REGION:
Tuscany
Montalbano,
Italy



GRAPES

90% Sangiovese - 10% Canaiolo.

TASTING NOTES

Color: Ruby red in color tending to garnet with aging.

Nose: Aroma of red fruit, fresh and pleasant.

Taste: Balanced harmony of perfumes and aromas. It's harmonious, savory, slightly tannic, soft and mellow, an average aging potential.



ALCOHOL 12,5% vol.

Serving temperature: 16-18 C.

FOOD PAIRING

Perfect with meat, pasta and all traditional Tuscan recipes, from vegetable-based soups (Ribollita) to grilled and baked red meats.



Ean code | 8013345000583

Bottle: Bordolese 750ml – Stelvin closure

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	7,80	100	25 x 4	780
750 ml	12	13,80	56	14 x 4	775



Terre di Bò



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