



PAVOLINO

Chianti DOCG

Grapes: 90% Sangiovese, 10% Canaiolo

Appellation: DOCG Chianti, Tuscany - Italy

Vinification: The grapes are picked variety by variety, de-stemmed, pressed and placed into stainless fermentation tanks, at temperatures between 78° to 82° F. The period of skin contact is approximately 10 days. The extraction techniques are aimed at maximizing aroma and fragrance, soft and supple tannins, and emphasizing the tonic acidity and savory, mineral character. Aging in stainless steel tanks with temperature control.

Notes: Intense fruit, fresh and pleasant. Fine and delicate wine, elegant in its simplicity.

Food Pairing: A wine for every meal, that can pair with first courses with tomato sauce and meat preparations.

Serving: Serve at 62°-66°F

Alcohol by Volume: 13%

Formats: 750ml/12 bottles

This Wine is Kosher For Passover

This wine is Gelatin free

This wine is suitable for Vegans & Vegetarians



WORLDWIDE
LIBATIONS LLC

Imported by Worldwide Libations, LLC – Lyndhurst, NJ
www.worldwidelibations.com