



# Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## CHIANTI TERRA DEI FALCHI



Denomination :	<b>D.O.C.G.</b>
Variety :	<b>90% Sangiovese, 10% Canaiolo Nero</b>
Color :	<b>Red</b>
Alcohol content :	<b>12,50% Vol.</b>
Bottle size :	<b>750 ml, 1500 ml</b>
Production area :	<b>Tuscany</b>

**Production area:** produced in the hinterland of Tuscany, between Florence and Siena.

**Cultivation System:** Guyot and Spurred cordon

**Soil composition:** medium-textured, clay, marl

**Aging:** in bottles for around 2 months

**Tasting Notes:** A wine renowned worldwide, produced in a unique, incomparable area which, taken as a whole, represents Italy's largest territory for its top-rated D.O.C.G.

Our D.O.C.G. Chianti has a distinct bouquet and a smooth, harmonious taste, both dry and fresh. Bright ruby red in color, has an intense and persistent nose.

**Food pairing:** especially well suited to accompany meals of roasted game, spit and grilled meat, as well as aged cheeses.

**Tasting temperature:** 16-18 °C

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