



Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



CHIANTI TERRE DEI FALCHI DOCG TRAMBUSTI



RED

Appellation : D.O.C.G.



Grapes Variety : Sangiovese 90%, Canaiolo Nero 10%



Alcohol Vol. : 12.5 %



Bottle size : 750 ml – 1,500 ml

Region : **Tuscany**

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



Chianti Trambusti was founded in 1934 by Orlando Trambusti, a wine lover and connoisseur who decided to turn his own natural vocation into a profession.

Today the company is a large wine making firm with modern, functional equipment used to produce and bottle top quality wines, while fully respecting its traditions and the territory. In the 2000s, the company returned to its territorial vocation, purchasing Tenuta Poggio ai Mandorli in Greve and restoring it to its original splendour.

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