Villa Sorono CHIANTI DOCG



Cantine Scopetani

Cantine Scopetani is located in the heart of Tuscany in the region of Rufina.

Production Area: Central Tuscany – Chianti DOCG

Grape Varieties: Sangiovese, Malvasia del Chianti and Trebbiano

Production Techniques: The vilification comes after a gentle pressing of the grapes, aged

in stainless steel vats combined aging for 8 months prior to

bottling.

Alcohol: 12.5% by volume

Description: Color: Ruby-red.

Bouquet: Fruity and aromatic.

Taste: Fruit forward with nuances of violet and black cherry.

Serving Suggestions: Serve with most dishes, especially pasta, beef and cheese. Best

served at cellar temperature 57°F.

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