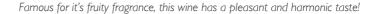


# San Vincente Chianti, 2019



90% Sangiovese, 10% Canaiolo	DOCG Chianti	Toscana, Italy
Red Wine	13%	Cork

## HOW IT'S MADE

The Sangiovese and Canaiolo grapes are sourced from Uggiano's vineyards - which stretch over the hillsides joining Montespertoli with Montelupo Fiorention and San Casciano Val di Pesa. After pressing, the grapes undergo temperature controlled fermentation in stainless steel using selected yeasts - with pumping over twice a day. After 10-15 days, the wine is racked and fermentation finished in cement tanks.

#### TASTING NOTES

SAN

CHIANTI

INCENTE

Fresh and appealing on the nose with plenty of ripe red fruits and a nice hint of spice. Juicy sour cherry characters on the palate, richly-flavored, with supple and abundant red fruit balanced by a vibrant acidity and ripe tannins.

#### FOOD MATCH

Recommended for first courses, white meats, cold cuts and roasts. Serve slightly chilled.

## ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 × 750ml
Bottle Barcode	8006600102320
Capsule Type	Polylaminate
Pallet Details	75 cases per pallet / 5 layers

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