



Chianti Classico DOCG Gold label

Cennatoio



Wine: Chianti Classico DOCG Gold label

Geographical region: Tuscany - Italy

Grapes: 95% Sangiovese, 5% Colorino

Aging in barrique 14-16 months, refinement in bottle 6 months

Alcohol: 13% Vol.

Wine Details: Color: Ruby red with purple tones. This characteristic is given to the remaining of the skins during the fermentation process for a longer period.

Fragrance: Intensely fruity with wild berry notes. Hints of spices, subtle and harmonious with the right alcohol perception.

Taste: Initially tannic, it gets soft and warm, velvety with fresh and fruity hints of cherry and red fruits.

Food recommendations: Perfect accompaniment to Tuscan cured meats, fresh pasta dishes, ribollita soup. Ideal match with grilled meats and cheeses.

Awards Won: 91/100 Luca Maroni 2014, 89 punti , Gold medal Japan 2014





Etrusco Supertuscan IGT

Cennatoio



Wine: Etrusco Supertuscan

Geographical region: Tuscany - Italy

Grapes: Sangiovese grosso

Aging in barrique 16-18 months, refinement in bottle 6 months

Alcohol: 13-13.5 % Vol.

Wine Details:

Color: Intense ruby red .

Fragrance: Persistent, intense and large bouquet characterized by warm notes. At the beginning it shows vegetal notes and dried fruit. Later on, it opens into complex perfumes such as leather, vanilla, cocoa, liquorice and ink

Taste: Velvety and harmonious, it has a great body to the palate and an excellent balance between acidity and not astringent tannins with higher alcohol

Food recommendations: Perfect accompaniment to Tuscan cured meats, fresh pasta dishes, ribollita soup. Ideal match with grilled meats and cheeses.

Awards Won: 91/100 Veronelli 2014, 94/100 Veronelli 2015, Bronze medal Decanter 2014





Arcibaldo IGT Supertuscan Cennatio



Wine: Arcibaldo Supertuscan

Geographical region: Tuscany - Italy

Grapes: Sangiovese grosso

Aging in barrique 16-18 months, refinement in bottle 6 months

Alcohol: 13-13.5 % Vol.

Wine Details:

Color: Deep ruby red, shining and intense

Perfume: Intense, pervasive bouquet characterized by rich tones such as roasted coffee, leather, cocoa and underbrush

Taste: To the palate, it gives the same olfactory sensations. These are enriched by the persistency and roundness given by the noble tannins content.

Food recommendations: Perfect accompaniment to Tuscan cured meats, fresh pasta dishes, ribollita soup. Ideal match with grilled meats and cheeses.

Awards Won: Veronelli 2014, 88 points Luca Maroni





Mammolo Merlot Cennatio



Wine: Mammolo

Geographical region: Tuscany - Italy

Grapes: 100% Merlot

Aging in barrique 16-18 months, refinement in bottle 6 months

Alcohol: 13-13.5 % Vol.

Wine Details:

Color: Deep ruby red, shining and intense

Perfume: Intense, pervasive bouquet characterized by rich tones such as roasted coffee, leather, cocoa and underbrush

Taste: To the palate, it gives the same olfactory sensations. These are enriched by the persistency and roundness given by the noble tannins content.

Food recommendations: Perfect accompaniment to Tuscan cured meats, fresh pasta dishes, ribollita soup. Ideal match with grilled meats and cheeses.

Awards Won: 88/100 Luca Maroni 2014, 91 points Veronelli 2014

