

RENZO MASI

RENZO MASI "CORNIOLETA" CHIANTI

CHIANTI • TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Renzo Masi is a family-run company that has been making wine for three generations. The leading philosophy which has distinguished their work from the beginning until now has been the same: producing wines with an excellent quality/price relationship. To obtain this year after year, they have searched for and selected the producers who can guarantee a constant, high quality level, and they have created a long-term relationship of cooperation, including our consultation on how to manage the vineyard, with the aim of reaching the highest quality.

Wine Making

The Chianti blend has evolved over time, adapting to shifts in consumer preference and advances in vineyard technology. There was significant controversy when the Chianti appellation laws officially sanctioned the red Bordeaux varieties Cabernet Sauvignon, Cabernet Franc and Merlot for use (up to 15 percent) in Chianti wines.

Food Suggestions

Pairs well with beef, veal, and poultry dishes.

TASTING NOTES

The Cornioleta Chianti is a classic blend of red Tuscan grapes obtained from the vinification of grapes grown in the best Chianti-producing areas of Tuscany. It is produced for early drinkability but can also be cellared for a few years. Intense ruby-red color with a bouquet of red fruit and white flowers. On the palate, it has excellent structure with a mellow and harmonious body. Smooth and balanced with a silky texture. Paolo is a modern style winemaker, and his wines always have good, dark colors and elegant aromas.

95% Sangiovese & 5% Colorino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

