

Opici Italian Selections

Chianti

Grape(s): 90% Sangiovese
10% Canaiolo
Type: Dry Still Red
Alcohol: 12.0%
Region: Tuscany, Italy

Winemaking:

One of Italy's most iconic wines, Opici Chianti is a blend of Sangiovese and Canaiolo sourced from vineyards throughout the DOCG appellation. The grapes are vinified using the traditional Governo method; following fermentation, a secondary fermentation is initiated in late December by adding 5-10% concentrated must. Packaged in a historic fiasco bottle, Opici Chianti is a classic in all aspects.

Tasting Notes:

Bright fruit is accented by touches of violet on the nose. The refreshing palate is dry with rounded tannins on the clean finish.

Food Pairings:

Enjoy in its youth with casual, everyday fare.



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET