



## TITOLATO

### CHIANTI COLLI ARETINI D.O.C.G. TITOLATO RISERVA

With an intense ruby color and delicate, fruity aroma, Chianti Colli stands out as a superior Chianti, even in a region where exceptional Chianti is as abundant as fresh air. In fact, our Chianti is one of only a handful formally honored as “Titolato,” or a D.O.C.G. wine. To ensure we always meet this standard of excellence, only our finest vintages bear the Chianti Colli name. Made from a blend of Sangiovese, Canaiolo and Mammolo grapes, it is authentic Chianti, made with traditional methods—including our utilization of concrete containers, in addition to our modern steel vessels. As the wine matures within the concrete tanks for two years or more, the ideal temperature control is provided by nature herself. The result is a rare and noble Chianti with a well-balanced flavor that is so finely tuned, it stores for up to 12 years—well beyond the average Chianti.

Food Pairings: Chianti readily adapts to virtually all dishes, but it is particularly well matched with roasted meats or pasta with fresh tomato.

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Grape: 90% Sangiovese, 5% Canaiolo, 5% Mammolo  
Alcohol: 13-14% Vol.  
Color: Ruby Red  
Aroma: Grape-Like, Fruity, Delicate and Fine  
Taste: Well-Balanced, Tannic, Persistent

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Uva: 90% Sangiovese, 5% Canaiolo, 5% Mammolo  
Gradi: 13-14% Vol.  
Colore: Rubino  
Profumo: Delicati Sentori di Frutta, Fine  
Gusto: Vino Strutturato, Persistente con Gradevoli Tannini

