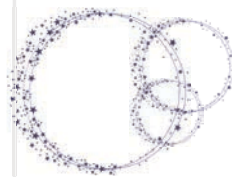




Chianti Colli Senesi Riserva



- Palagetto Chianti Colli Senesi Riserva DOCG.
- Family owned since 1991.
- 90% Sangiovese, 10% Merlot.
- Deep ruby red.
- Notes of spice and earthy coffee tones.
- Dark dark berry fruits, red currant and wild cherries-finishes with firm oak structure.
- Aged 18-24 months in French oak barriques and 12 in the bottle.
- Perfect with heavy pasta dishes, aged & grilled meats, grilled vegetables, stews and complex aged cheeses including Pecorino.



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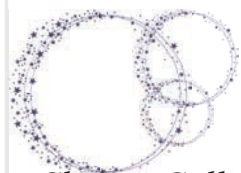
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