



O T T O S A N T I

The Ottosanti line of wines comes from a producer of Chianti Classico which represents approximately 160 of the best vineyards and growers of Chianti Classico grapes in Italy. The laws of the Consorzio di Chianti Classico have been strictly adhered to in the production of this wine. Chianti Classico has a long history, dating back before the first notation of Chianti in the late 1300's by Francesco Datini, a noted merchant from the Prato region. Chianti should not be confused with Chianti Classico. Although basically the same grapes are used in the production of both wines, the percentages of each varietal present in the wine differ, as well as restrictions on yields from vineyards, minimum alcohol level, required aging, etc. Taste each type and you will understand the difference. These particular selections from Ottosanti are wonderful wines for a great price.

CHIANTI CLASSICO

REGION: Toscana

GRAPE TYPE: Sangiovese (75% - 90%), Canaiolo (5% - 10%), Malvasia & Trebbiano (2% - 5%)

COLOR: Brilliant, ruby red

BOUQUET: Bursting with aromas of violets and cherries

TASTE: Full, harmonious and dry with a good concentration of fruit and a soft finish to the palate

RECOMMENDED DISHES: Ideal for all red meats, especially steak and prime rib

SERVE: Room temperature; 68° F (20° C)



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