

ABBAZIA PANORAMA CHIANTI DOCG



PRODUCT

Category: Still dry red DOCG wine

Main grapes: 90% Sangiovese 10% Canaiolo grapes

Vinification: Red vinification. Alcoholic fermentation at controlled temperature 25-30°C with skins contact for a total of 7-12 days.

Ageing: aged in steel tanks only

Picking: 100% by hand

Soil: Composed of limestone and clay rocks

Product origin: Italy - authorized municipalities in Firenze, Siena, Arezzo, Pisa, Pistoia e Prato provinces (Tuscany)

SENSORY EVALUATION

Colour: Intense bright red

Nose: Intense aroma of fruits, fresh and pleasant

Taste: Full and dry with fruity and spices with elegant tannins

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep horizontally. Wine suited for ageing in a dry and fresh place.

Pairs: It pairs well with most Italian dishes, from antipasti to cheeses, and from first courses to meat

Serving Temperature: 18-20°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Chianti DOCG is best enjoyed in a ballon glass, as it preserves its elegance and flavour

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	12.5%	0-5	4.5-6	1,30 kg	22042166	8001592000753