

SER JACOPO



THE QUINTESSENCE OF ITALIAN WINE

Growing grapes and making wine is an art. A kind of art handed down from father to son, which can only be learned through long, slow and laborious experience, taking place again and again according to the season's cycles. SER JACOPO is produced by one of Tuscany's leading wine families. The Castellani family have been making wine in Tuscany since 1903. With Vineyards between Florence and Siena choice vineyards produce the Sangiovese Grapes that are carefully selected and crafted to bring the Essence of Tuscany into each bottle

Chianti Classico, DOCG



Grapes: 90% Sangiovese, 10% Cabernet Sauvignon

Vineyards: Located in the Classico Zone, in Campomaggio and Rada

Vinification: Hand-harvested grapes, traditional fermentation at controlled temperatures and prolonged skin maceration,

Alcohol: 13.0%

Sizes: 750ml

Tasting Notes: Vivacious ruby red color. Fruity fragrance, hints of violet, cherry and wild red berries. Full-bodied, dry and traditional, it becomes harmonious after at least one year of ageing.

Food Pairings: Red meat, game, stews, pasta in meat sauces, hard cheeses

Wine Life Selections

www.winelifeselections.com