

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 Riserva, DOCG

Grapes: 85% Sangiovese, 10% Canaiolo, 5% Cabernet Sauvignon

Vineyards: Specifically selected parcels from their estate vineyards in Chianti

Vinification: Hand-harvested grapes, traditional fermentation at controlled temperatures and prolonged skin maceration. Completely mature grapes are crushed right after harvest. After fermentation, the wine is racked in Slavonian oak casks where it ages for a minimum period of 24 months and time in bottle before release.

Alcohol: 13.0%

Sizes: 750ml

Tasting Notes: Bright ruby color with intense and characteristic notes of violets and cherries. The palate is dry and harmonious, showing notes of black cherry and spices, Clean long finish

Food Pairings: Pasta with meat sauces. Roasted red meat, pork and lamb. Medium aged, hard cheese.



Wine Life Selections

www.winelifeselections.com