



# Antonio Sanguineti Chianti D.O.C.G.

(kee-AHN-tee)

From our favorite “Maestro,” Antonio Sanguineti, comes this wonderfully delicious Chianti, made in a friendly, approachable style that is rich and powerful, yet great with food. Antonio lived as a boy in Chianti, near Siena, and despite his famous prowess with Brunello and SuperTuscan wines, has always considered Chianti the wine closest to his heart. Here, he partners with his close friend, Luca Pattaro of Il Ciliegio in Sicilia, to make a great everyday wine that is perfect with all Italian foods.



LOCATION

Toscana, Italia.  
*(Multiple locations)*  
12 hectares. 250 meters.



SOIL

Medio impasto.



ESTATE

Antonio Sanguineti.  
*(ahn-TOE-nee-oh  
sawn-gwee-NAY-tee)*



VINE

Spurred Cordon.  
4,500 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti  
*(with Luca Pattaro).*



VINIFICATION

20 days at a controlled temperature  
in stainless steel (Sangiovese). 10 days  
in open wood vats (Canaiole, Ciliegiole,  
& Colorino).



VARIETALS

75% Sangiovese,  
10% Canaiolo,  
10% Ciliegiole,  
5% Colorino.



BARREL

No barrel aging.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.6 grams per liter.



VINTAGE PRODUCTION

1,200 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Insalata Caprese with fresh  
Burrata, Carbonara pasta,  
and Chicken Parmigiana.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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