



Village of  
Montespertoli,  
Chianti, Tuscany



# Tiamo

## CHIANTI DOCG

ORGANICALLY FARMED

- VARIETAL:** 90% Sangiovese, 10% Cabernet Sauvignon
- REGION:** Village of Montespertoli in Chianti, Tuscany
- ALCOHOL:** 13.4 %
- RESIDUAL SUGAR:** 1.0 g/l
- VINEYARD:** The grapes for Tiamo Chianti come from a 50 acre organically farmed vineyard in the village of Montespertoli which lies about 20 miles to the west of Florence.
- WINEMAKING:** Following harvest, the grapes are destemmed and macerated in stainless steel tanks for 10 days before fermentation begins which last for a further 10 to 14 days. The wines are aged in stainless steel tanks and no oak is used in order to retain as much of the fruit qualities of the wine as possible. Bottling is usually 12 months later.
- TASTING:** The Tiamo single vineyard Chianti is a superbly balanced wine with aromas of red fruits and violets and on the palate is fruit forward, soft and very elegant.
- FOOD PAIRING:** Perfect with all pasta dishes, chicken, lamb, beef and soft cheeses.



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