PAGANO

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# Chianti DOCG

Tuscany, Italy



# GRAPE VARIETIES

85% Sangiovese, 10% Canaiolo Nero, 5% Ciliegiolo

# TASTING NOTE

An intense bouquet of violets and cherries. Dry and medium-bodied with flavors of plum and dried herbs. Fine tannins complement a soft, velvety finish.

### **FOOD PAIRING**

Excellent with spicy pasta dishes, roasted and grilled meats. Vegan friendly.



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PAGANO

- Martin M

CHIANTI

132 Top

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