

PAGANO



Chianti

DOCG Chianti, Tuscany, Italy

GRAPE VARIETIES

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

VINIFICATION

Vinified in the traditional method. Mature grapes are harvested, pressed and fermented in barrels at controlled temperatures. Prolonged maceration occurs with the skins intact. *Vegan friendly.*

THE WINERY

Pagano Chianti is produced by the Castellani family who has been producing wines in Italy since 1903. The family's business has grown over the decades, but their extensive history and experience producing quality wines continues to emphasize sustainable practices. The estate soils are fertilized naturally using Sovescio (green manuring). Vines are re-planted using Massal Selection from exceptional old vines (instead of nursery clones). Vineyards are diversified with multiple varieties and other crops – no monoculture. Even wild hares are bred in and live around the vines. In the cellar, with the exception of sulfites, no chemicals, additives, GMOs, grain, soy or dairy are used. The wines are vegan friendly and gluten free.

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.



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