



Castello di Selvole Chianti Classico Riserva DOCG Tuscany, Italy 2012



Denomination: DOCG(Denominazione di origine

controllata e Garantita)

Category: Red wine

Region/ Country: Tuscany, Italy

Grape Varietals: Sangiovese 85% Merlot 15%

Color: *Luminous ruby red*

Bouquet: Captivating aromas of rose petals, lavender, dark cherries,

plums, sweet spice, violets, vanilla, and hints of dark chocolate.

Taste: On the palate, the wine is full-bodied but smooth with an almost creamy mouthfeel. Tannins are well balanced and lead to a

subtly sweet, silky elegant finish.

Alcohol Content: 14% vol.

Serving temperature: Between 17° C to 21° C

Food pairing suggestion: Pairs well with grilled meats such as

short ribs and rib eye, red sauce pastas, and cheese plates.

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Aged in French barrels for 12 months then the wine is also aged in the bottle for 6 months to give it a further roundness and smoothness. Sangiovese 85% Merlot 15%

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