








<p>ITALIAN SET</p> <p>Imported By:</p>  <p>TotalBeverageSolution.com (843) 881-0761</p>						
	TIZIANO	TIZIANO	TIZIANO	TIZIANO	ALTANUTA	MARCO NEGRI
Wine	Chianti DOCG	Riserva DOCG	Gold Classico DOCG	Pinot Grigio IGT	Pinot Grigio DOC	Moscato DOCG
Vintage	2007	2005	2006	2008	2008	2008
Variety	Sangiovese 90%, Canaiolo 10%	100% Sangiovese	Sangiovese 97% Cabernet Sauvignon 3%	95% Pinot Grigio, 5% Pinot Bianco	100% Pinot Grigio	100 % Moscato
Volume	60,000 cases	20,000 cases	10,000 cases	30,000 cases	20,000 cases	5,000 cases
Wine Maker	Massimo Nistri	Massimo Nistri	Massimo Nistri	Umberto Menini	Iginio Pedrotti	Marco Negri
Vineyard Location	Tuscany Chianti region	Tuscany Chianti region	Tuscany Chianti Classico region	Venice region	Valdadige region	Costigliole D'Asti - Piedmont
Alcohol	12.5 % vol	12.5 % vol	13,0 % vol	12,0 %vol	13 %	7.1 %
Residual Sugar	2g/l	2g/	2g/l	7g/l	3,0g/l	92.8 g/l
Tasting Notes	Fresh on the palate due to its youth and the slightly cooler growing season. This is a wine to enjoy now, in the fruit of its youth. But can be stored for more complexity for 2-3 years	The wine is aged for 12 months in large casks and subsequently in bottles. The color is an intense purple red and has a sweet, full, fruity aroma with elegant notes of spice.	The wine, from the superb 2006 vintage, is rich, dense, almost "chewy" and extremely satisfying. Aged in small oak cask to provide additional depth and structure, it drinks beautifully now and will age for at least five years.	Pleasant, balanced, harmonious and fruity wine of good structure with floral notes and hints of pear and apricot.	Creamy with yellow fruit, mirabelle, dried apricot, to which spicy, herbaceous notes mingle, some roasted aromas in aftertaste. Solid, ripe acidity structure which makes it lively, refreshing with a long finish.	A wine of pale yellow color and a rich, fruity bouquet with aromatic herbal flavors. Well balanced between sweet and acidity. Remarkable size and admirable aromatic length.
Food Pairings	Grilled meats, simply prepared, drizzled with olive oil and sprigs of fresh rosemary or lemon, fresh ground pepper and coarse salt. Serve temperature 64° F	Best accompanies rich first courses, grilled meats and medium matured cheeses	Delicious with simply grilled meats, drizzled with olive oil and a touch of fresh lemon as grilled meats are served in Tuscany	The crisp, fruity taste also pairs nicely with more fiery foods such as Asian-inspired or Mexican cuisine. Serve at a temperature of 50° F	All kinds of non-grilled seafood, white meat, white pasta dishes. Beautiful with soft mild cheeses. Also recommended as an aperitif. Serve well-chilled.	Traditionally served with dessert, it is also well-suited as an aperitif because of its low degree of alcohol, amazing sparkling fragrance and its light sweetness.
UPC	0 83664 86389 1	0 83664 86574 1	0 83664 86874 2	7 52245 21501 4	7 52245 21400 0	0 03664 86387 7



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