



Nottola Chianti dei Colli Senesi TUSCANY (ITALY)

Located in the picturesque countryside of Montepulciano, Azienda Agricola Nottola was founded in 1992 as the realization of Cavaliere Anterivo Giornarelli's vision; a winery that produces only the highest quality wines. Giornarelli placed Riccardo Cotarella in charge of the estate's wine production. Cotarella works alongside wine technician Francesco Bozza, who is responsible for the estate's agronomical affairs. International recognition quickly followed with the introduction of Nottola's Vino Nobile di Montepulciano wine, earning Nottola's reputation as one of the top wine producers in Montepulciano.

Grapes: Primarily Sangiovese: 80% Prugnolo, 20% other red varieties

Viniculture: Vines grown along the hillsides in clay-rich soil. After fermentation with traditional maceration, the wine is aged in stainless steel for 6 months.

Alcohol: 14% vol.

Tasting Notes

Appearance: Intense red ruby hue.

Nose: Aromatic bouquet of raspberry & mixed red berry fruits

Palate: Dry & elegant on the palate, pairs perfectly with cured meats.

Pairings: Chianti is traditionally a food wine with lots of acidity to balance acidic foods (i.e. tomatoes); however, this one is a great sipper, too!



Tuscan Wine Region of Italy

Climate: The climate of Tuscany is fairly mild, the interior parts of the region has slightly harsher weather and receives more rain. This region is home to many microclimates due to the hills throughout the region.

Tuscany produces three of the most important Italian red wines: **Chianti**, Brunello di Montalcino, and Vino Nobile di Montepulciano. Each of these wines is produced using the Sangiovese grape. The other leading wines in the region are "Super Tuscans" or wines made in the region of Tuscany, but not adhering to any of the DOC laws. These wines tend to use grapes that are not regionally allowed in certain wines, for example: Merlot.

Sangiovese is the leading grape used in the region, but there are also grapes used such as Merlot, Cabernet Sauvignon, and Canaiolo.

Chianti is the backbone of Tuscan wine production; it has always been easy to drink, relatively inexpensive, and is produced throughout the region. It is made using mostly Sangiovese grapes (75-100%), and tends to be delicate with high acidity. The best **Chianti**'s are elegant, structured, complex, and have a hint of spice to them.