



TIGNANELLO

PRODUIT

This wine is one of the main flagships of the Antinori House. It was the first Sangiovese to be aged in barrels, the first modern red wine blended with non-traditional varieties like Cabernet, and one of the first red wines in Chianti not to use white grapes. This earned it the honor of becoming the first « **Super-Tuscan** ». Very open on the nose, this wine offers a whole range of aromas ranging from ripe red fruits to spices, to which are added toasted and vanilla touches. All this makes for an incredible bouquet with beautiful persistence and elegance. On the palate, it offers a great density and aromatic complexity with silky tannins. In terms of food pairings, it will go very well with grilled meats, whether red or white, dishes based on tasty meats such as lamb, game birds, Mediterranean, Asian or Latin American cuisine, even certain sea fish such as red mullet can pair well with this wine. Very open on the nose, this wine offers a whole range of aromas ranging from ripe red fruits to spices, to which are added toasted and vanilla touches.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Toscane / Italie
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,5%
Potentiel de garde	20 ans +
Cépages	Cabernet Franc, Cabernet Sauvignon, Sangiovese