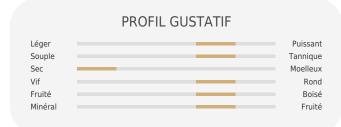




**TIGNANELLO** 

## **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.





## Région viticole / Pays Toscane / Italie Type de vin Rouge Volume 0,75L Degré d'alcool Potentiel de garde Cépages Cabernet Franc, Cabernet Sauvignon, Sangiovese