

MICHELANGELO SELECTIONS

*l'oca cinea*

**CHIANTI DOCG**



**85% Sangiovese**

**10% Merlot**

**5% Syrah**

Minimal oak aging to preserve fruit character. Deep ruby red color with ripe cherry fruit aromas. The palate is full bodied with fruit forward flavors, round and soft tannins with good structure, acidity and length across the palate. Long finish.

*Located in Tuscany midway between Florence and Pisa in the western part of Chianti, in the Cerreto Guidi production zone. The southwest hillside gives the Sangiovese grapes ideal exposure to sunlight. Along with composition of the soil, rich in clay and limestone, assures good water retention allowing the grapes to mature in the warm, dry Tuscan summer.*