




VILLA CARDINI

Designation :	CHIANTI DOCG
Vintage :	2022
Grape varieties :	Sangiovese 85% minimum, other typical Tuscan varieties 15% (Canaïolo, Malvasia del Chianti)
Origin :	Provinces of Siena, Florence, Pisa, Pistoia, Arezzo.
Vinification :	The must is left on the skins for 6-8 days, in order to extract colour. It is then placed in special tanks where fermentation is completed in 8-10 days at 18°-20° C.
Soil :	Mixed clay soil.
Country origin :	ITALIE
Sensory characteristic :	
 Colour :	Ruby colour
 Nose :	Vinous bouquet with a fragrance of violets.
 Palate :	Harmonious, dry and sapid flavour, with slightly tannins.
Recommendations :	Excellent with salted pork meats, cheese, pasta dishes and different meats.
Serving condition in C° :	16 - 18° C
Alcohol content :	12.5
Cellar potential :	2 - 4 years
Acidity G/L :	0



Product code :	647047
Bottle type :	BORD EUROPA 75CL BL TR IWB
Capacity :	0.75 L
Empty bt weight / size in mm :	0.47 Kg / L 74 x l 74 x h 316
Full bt weight :	1.22 Kg
Case weight / size in mm :	7.62 Kg / L 229 x l 154 x h 322
Cubic Capacity :	0.011 m ³
Units per Case :	6
Number of layers :	4
Number of cartons per layer :	25
Number of cartons per palett :	100
Palett weight :	762 Kg
Bottle Barcode :	8052783850602
Carton Barcode :	8052783853672

