

# ZINGARA

## Chianti

*Chianti DOCG*



Italy > Tuscany > Siena

### Variety

85% Sangiovese, 15% Cillegiolo and Canaiolo



### Terroir

Rolling hills with mostly calcareous clay.



### Winemaking

*Winemaker: Mario Ercolino*  
18 months in stainless steel tanks, 6 months in oak barrels and aged 3 months in bottle.



### Production

600 cases



*Zingara*

Chianti has a reputation of being an inexpensive wine for a pizza or burger. True, there is no doubt that Zingara Chianti is perfect for two foods widely admired by American wine drinkers – but don't classify it as anything less than a highly respectable expression of Chianti.

With roots firmly planted in the 13th Century, Chianti went through many changes – including the addition of white wine grapes. However, since 1995, Chianti must contain at least 85 percent Sangiovese and only other red wine grapes. Many of the bold, high priced Super Tuscan wines of today began as experimental projects of Chianti producers who were challenging what they considered antiquated DOC regulations.

Zingara Chianti represents a modern expression of the style with velvety mouth-feel, full and harmonious flavors of dark fruits and tobacco and beautifully balanced acidity.

### VARIETAL NOTES

**Sangiovese** and its clones are widely planted throughout Italy. It is known to produce wines with high acidity and high tannins that often display flavors of dark cherries, plum, dried herbs and spice.

**Canaiolo** is one of the grapes permitted to be used in Chianti wines. It is typically used as a softening component.

**Cillegiolo** is soft blending partner named after its cherry like flavor.

### FOOD PAIRING

Definitely the choice for tomato based sauces with pasta dishes, pizza & burgers. A great red wine alternative for roasted chicken and pork or grilled fish.



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from the best family vineyards.*