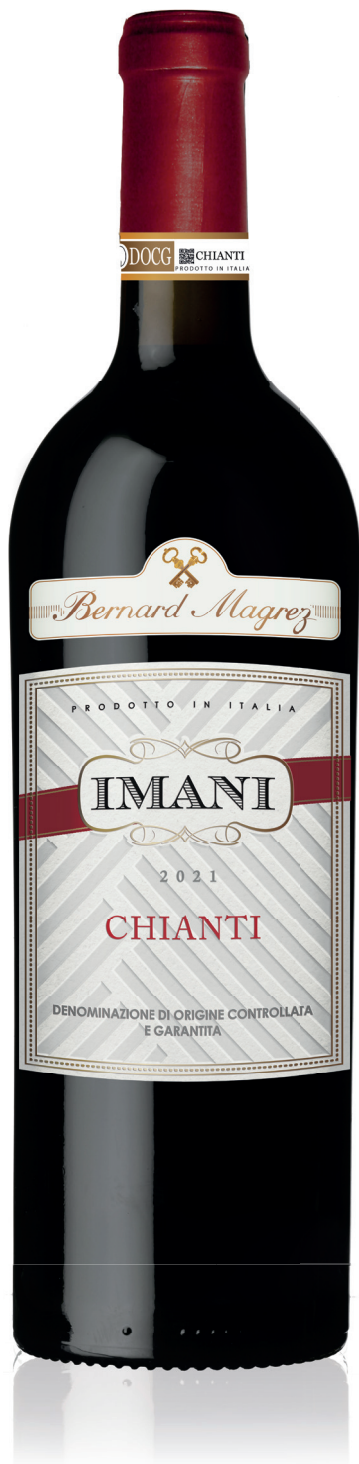




IMANI CHIANTI DE BERNARD MAGREZ

Situated between Florence and Siena, Imani's vineyards stretch across the hills of Tuscany. This Chianti, whose appellation is the best known in Italy, benefits from the greatest care and attention paid to its emblematic grape variety, Sangiovese.



APPELLATION

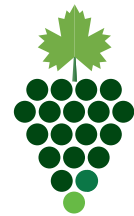


■ Chianti DOCG

SOIL TYPE

Sandy clay pebbles

GRAPE VARIETIES



■ Sangiovese
■ Malvasia Nera
■ Canaiolo

ASSEMBLY



■ 90% Sangiovese
■ 5% Malvasia Nera
■ 5% Canaiolo

ANNUAL YIELD



■ 40HL/Ha

FOOD AND WINE PAIRING



Dishes in sauce,
Red meats

TASTING

EYE

Ruby red with brick orange highlights

NOSE

Aromatic bouquet characteristic of Tuscany

MOUTH

Fruity and toasty notes

VINEYARD MANAGEMENT

VINIFICATION

- Temperature-controlled fermentation at 26°C
- Maceration for 3 weeks
- Pumping over
- Traditional ageing in vats for 6 months