



The word CAULIO derives from the ancient Latin language, meaning the branch of the vine. The central region of Tuscany was cultivated with vineyards by the Etruscans in ancient times. They gave the area the name “Clante” and from this Etruscan word we have come to the modern word “Chianti” which is the name of one of the most important wine regions in Italy.

The hills surrounding the city of Siena represents one of the best areas for the pristine environment and for the quality of the products. One of these hills is known as San Gimignano.

Chianti Colli Senesi DOCG *"Caulio"* 2011

GRAPE VARIETIES

Sangiovese 90%, black Malvasia 5%, Syrah 5%

WINEMAKING

Fermented in stainless steel vats at controlled temperatures; Refinement occurs in old casks of French oak, for the purpose of keeping the tannin at the right levels. The wine is then kept in bottles for 6 months before entering the market.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby-red; Vinous and like sweetsmelling violet & iris; A touch of fruit of the forest and vacilla; A straightforward wine; vigorous, firm and full of charm; fruity with the right amount of tannin.

GASTRONOMY

Magnificent with grilled and bar-b-qued meat, roast and game.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl



AWARDS

1993	DOUJA D'OR GOLD MEDAL		2001	VINALIES INTERNATIONAL PARIS		2006	Wine Spectator 92/100	2012	GUIDA ORO VERONELLI	
2013		SILVER AWARDS	2014	GUIDA ORO VERONELLI						