



# Cultusboni

## Cetamura Chianti

**D.o.c.g. 2019**



Cetamura is the name of an Etruscan settlement on the Badia a Coltibuono property.

Since 1988 we select the best Sangiovese grapes to produce this young, pleasant wine, perfect for every day. This is a crisp and juicy Sangiovese that can complement any food.

**Zone of production:** Siena and Arezzo provinces

**Grape varieties:** Sangiovese

**Vinification:** The selected grapes are fermented in stainless steel tanks. It then undergoes a brief period of bottle aging before being released

**No. of bottles produced:** 140,000

**Alcoholic content (%):** 12,5

**Vintage 2019:** The spring rains were followed by a summer with temperate heat. At the time of the harvest, the grapes had an excellent degree of ripeness.

**Tasting notes:** Intense bright ruby red, cherry nose with floral nuances. Well-balanced, soft but tasty, with good structure. Pleasant acidity, clean and persistent aftertaste.

**Pairings:** first courses, meats with sauces, cheeses. Excellent with pizza and great with Chinese food.

**Recommended serving temperature:** 61°F (16°C)