

**CHIANTI GIBERTI D.O.C.G. – IMBOTTIGLIATO DA CSC – SCARL – TAVARNELLE – VAL DI PESA
– FIRENZE – ITALIA 12,5% 2008**

VISUAL ANALYSIS: limpid, garnet red with, quite flowing

OLFACTORY ANALYSIS: the different fragrances which creates the olfactory bouquet are berries, olives, herbs and violet.

GUSTATIVE ANALYSIS: we can detect a significant dryness and simultaneously an interesting flavour of wild fruit; the tannin is relevant and the final is just a little bit bitter. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: *Ribollita* (typical Florentine recipe)

- The succulence of the recipe is compensating for the dryness of the wine
- The sweet tendency of the recipe is counterbalancing the bitter final of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: the ideal wine for every type of red meat, in particular, you can dedicate this wine to your supper in the town of Florence during your vacation time.