

# ANTANE



In 1734, Marchionness Pentini, ancestor of count Zandotti, bought from the Cesi Princes, together with other possession the feud denominated “Tenimento di S.Paolo”. This property came by testamentary succession to Cardinal Pentini greats uncle of Conte Zandotti and a keen agriculturist.

The estate was changed from Spain, Greece and France the best vines that existed. He restaured the baronail palace that ad been in the XV century a fortified convent and changed the underground roman cistern that is the fondation of the costructino into a cellar also exavating the volcanic rock to make a large cave for the conservation of Wine.

The wine producing company doesn't buy grapes third parties, not even from the nearby veneyards because their own are coltivated using special methods to limitate the production in favor of quality. The land of volcanic origin, rich in potassium, phosporus anc microelements, the hilly position, the temperate climate are the secrets of the high quality of this wine whith a rich bouquet and armonic refinement.

## CHIANTI

REGION: Tuscany

GRAPE TYPE: Sangiovese and Canaiolo

COLOR: Shiny Ruby Red

BOUQUET: A lovely cherry red, spicy cloves on the nose with a wonderfully refined black cherry and plum fruitiness.

TASTE: Invitingly lively with a subtle, soft lingering finish.

RECOMMENDED DISHES: Goes well with roasts, braised meats and mature cheese

SERVE: Chilled: 68°F (20°C)

