

MICHELANGELO



The winery was founded in 1917 by Francesco Corsi. He was able to make his passion come true by starting to trade some wines produced in the area. It soon became necessary to change the type of offers to present the clients with. Buying and retailing products with suitable quality was not enough anymore, the importance of offering a constant high quality product was understood, depending not only on the capability or by the luck of one single producer, but on the ability to blend and keep the fragrance and flavour found in wines produced on different farms in the area.

The next step was to bottle the distributed wine. In that period in Tuscany wine containers did not exist, but there was "the container" - the flask (encased in straw). This gave the possibility to "sign" the products, to put our label on the containers and to be recognized at last by the final consumer.

As the years went by, time made it necessary to make some changes. New people joined, initially the sons then other partners: the Pisoni family. With the arrival of new markets, from a local clientele they have now sent out products to the five continents. They have obviously modified many aspects of the work process, with new techniques, the flask has been in great part substituted with the bottle and they have extended the choice of some wines produced in other regions. But they can say that the initial spirit and passion has not changed.

CHIANTI

REGION: Toscana

VARIETAL: Sangiovese, Canaiolo, Trebbiano & Malvasia

COLOR: Ruby red

BOUQUET: Majestic red roses and cherry aromas

TASTE: Dry red wine, soft textured with dark berry undertone and a bright, lasting finish

FOOD PAIRING: Ideal for casseroles, pasta, pizza and roasts

SERVING TEMP: 68° F (20° C)

