

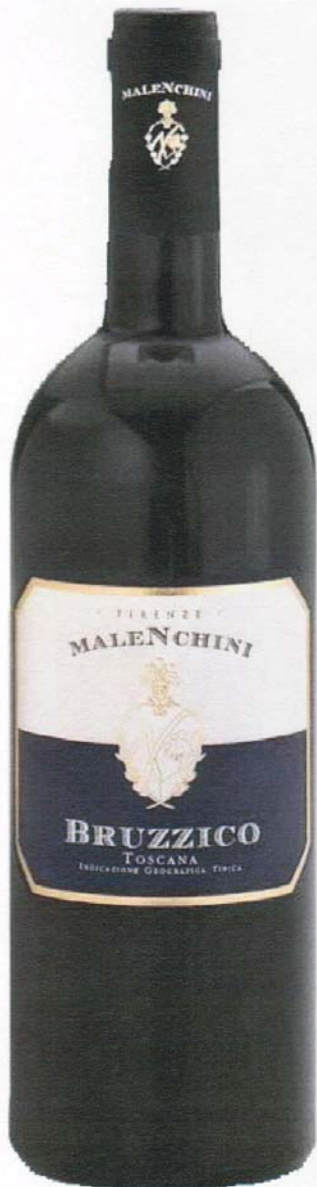
- FIRENZE -

MALENCHINI

The Estate is a 1000 Old Historic Castle since the Medici to witness past and present time with its surrounding, used as hunting station by the Medici family, history continues with the Marquise Diletta Malenchini, she produces the best Tuscan Chianti Wines world Champions highly scored on the specialized books.

L'azienda agricola è un antico castello di 1000 anni, una testimonianza del passato e del presente, usata dalla famiglia medici come tenuta di caccia; la sua storia continua con la marchesa Diletta Malenchini, che produce il miglior vino toscano Chianti, campione mondiale a pieni voti nelle classifiche specializzate.





Malenchini - I.G.T. Toscano Bruzzico

Stefano P., - Enologist

Bruzzico is produced from our selected Cabernet Sauvignon and Tuscan Sangiovese grapes. The grapes are fermented and aged separately in oak barrels for several months. Then the wines are blended and, after bottling, rested again before release.

Raffi. A.,

On first impression, this excellent Super Tuscan wine catches the eye with its clear, intense ruby red color. The fruity fragrance brings hints of cassis and blackberry. A full-bodied wine, it is spicy with well-balance tannins, and offer a smooth, dry and harmonic sense on the palate. Bruzzico is great paired with a New York steak, bistecca alla Fiorentina, orange ducklign, or simply enjoy a glass with a piece of Pecorino cheese while reading!

Some prizes won from this Wine.

Winespectator:

Vintage 1999 – score 90

Vintage 2001 – score 91

Vintage 2000 – score 91

Vintage 2003 – score 91

Decanter:

Vintage 2000 - ★★★★★

Vintage 2001 – recommended wine



Malenchini - Chianti Colli Fiorentini D.O.C.G.

Stefano P., Enologist

In Tuscany, the production of Chianti is both a tradition and a discipline, determined now by strict laws and modern technology combined with the winemaker experience. Malenchini Chianti Colli Fiorentini is produced from Tuscan Sangioise and Black Canaiolo grapes and hand-harvested in late September. During the time of fermentation and maturation the wine rests in oak barrel. The following spring, the wine is bottled and allowed to rest again several months before release.

Raffi.A., Sommelier

Even before your first sip, you will admire the bright, perfect ruby color of this historic wine. You'll notice the perfume of mature red fruits and hints of tobacco and musk. We think you will enjoy the delicate plummy and smooth sherry aftertaste. Try it paired with pasta dishes, ragu, barbeque and roasted meats or the traditional piece of bread and cheese.

Some prizes won from this Wine.

Winespectator:

Vintage 2002 – score 84

Vintage 2004 – score 87

Decanter:

Vintage 2003 – Best Tuscan red under 20 \$

Vintage 2004 - ☆☆☆