

Danzante

ITALIAN WINE

Passionate, Fun, Stylish and Social — Enjoy a Taste of the Italian Way of Life with Danzante Wines



DANZANTE PINOT GRIGIO

GRAPES: 100% Pinot Grigio

APPELLATION: Delle Venezie IGT

FERMENTATION: Cool fermentation in stainless steel tanks for 15 days. No malolactic fermentation.

AGING: 4 months in stainless steel

ALCOHOL: 12.0%

TASTING NOTES: Rich aromas of tropical fruit, such as passion fruit, citrus and papaya, followed by delicate floral notes. On the palate the wine is wonderfully fresh and well-balanced, with a lingering finish.

SERVING SUGGESTIONS: Grilled vegetables, seafood, and light, salted fish.



DANZANTE CHIANTI

GRAPES: 100% Sangiovese

APPELLATION: Chianti DOCG

FERMENTATION: Temperature controlled fermentation following maceration of 8 to 10 days.

AGING: 8 months in stainless steel

ALCOHOL: 12.5%

TASTING NOTES: Complex aromas of floral notes, especially violets, followed by plum and dark cherry. The palate is velvety and features spicy nuances of roasted espresso bean, cocoa powder and black licorice.

SERVING SUGGESTIONS: Assorted charcuterie, vegetable soups, and pasta with meat sauces.



DANZANTE MERLOT

GRAPES: 90% Merlot, 10% other red varieties

APPELLATION: Toscana IGT

FERMENTATION: Fermentation for about 10 days, followed by 7 days of extended skin contact to naturally soften tannins and develop complexity. Malolactic fermentation immediately following primary fermentation.

AGING: 10 months in stainless steel

ALCOHOL: 13.4%

TASTING NOTES: Dense aromatic impressions of wild berry, followed by dark chocolate and black licorice. The palate is warm and silky, displaying fruit-driven flavors and glossy tannins.

SERVING SUGGESTIONS: Full-flavored pasta dishes or light meat stews, sautéed beef, medium aged cheeses.



Discover Danzante

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