

The Rosso Fiorentino [is] from 100% Cabernet Sauvignon. The deepest of reds, it has a nose that is an intriguing spice-chest of toasty oak and roasted coffee. It enters onto a succulent, weighty palate tempered by an attractive touch of acidity.



Cennatoio Rosso Fiorentino

Cennatoio Tuscany, Italy

“Scacciapensieri” made with Sangiovese Grapes

Scacciapensiere means “Clear your mind,” and you will want to when you drink this lovely Sangiovese, with notes of bright cherry fruit and dry spices.



The Chianti Classico Riserva O’Leandro adds some Cabernet to the blend which darkens the color and gives some additional complexity of cassis fruit, herbs, and minerals. A bit larger and firmer than the regular Riserva.”

**Cennatoio
Chianti Classico Riserva “Cru”
O’Leandro**

The **WINE SPECTATOR** SAYS...

A pleasant Merlot, with berry and plum character, medium body and a fruity aftertaste. 430 cases made. (JS)

**Mammalo
Cennatoio**



This mostly-Sangiovese blend from Panzano in Chianti shows all of the freshness and ripeness of Sangiovese in a good vintage. Panzano is a very exciting growing region within the borders of the Chianti Classico district—consider this an introduction to Panzano's flavors.

Cennatoio Innominato



Robert Parker says, “Floral and fragrant with its nose of red fruit and violets, is silky and well sustained in flavor...will drink well for another 8 years.” Wine Spectator says this is one of the world’s “Top Ten Chianti Classico’s.”

**Cennatoio Chianti Classico
RISERVA GOLD**



E’ All’ Omo Il Vino Sangiovese

made with 100% Sangiovese Grapes

This wine is aged in stainless steel only, with a supple, fruit-forward taste. It is great with grilled meats, rice dishes, and pastas... Enjoy!



Cennatoio Tuscany, Italy

“If you are ever fortunate enough to visit this picture-perfect vineyard estate, you may have trouble remembering what you've tasted; the setting, high in the hills of Chianti, is so gloriously distracting... But you’ll want to focus all your attention on Cennatoio's award-winning wines...” **James Beard Foundation**

**Cennatoio
Chianti Classico**

