

A LONG AND REPUTED HISTORY THAT MATCHES TRADITION WITH INNOVATION

WEDNESDAY, OCTOBER 25, SAN FRANCISCO

Sir Francis Drake Hotel 450 Powell St San Francisco, CA 9410

Consorzio Vino Chianti cordially invite you to join an exclusive tasting of Chianti DOCG designation

1:00pm - 2:00pm (Tudor A/B)
Presented by **by Tim Gaiser** (Master Sommelier) and **Luca Alves** (Event & international press manager)

"2014 - 2004": a vertical portrait of Chianti D.O.C.G. Riserva

Chianti is one of the most exported Italian wines in the world and its denomination is among the most well-known and traditional. Its production territory is a rare kaleidoscope of natural beauties, culture, history and oenological richness. Among these, the Riserva is certainly its most noble expression.

For this occasion, we have decided to submit to you a vertical tasting in order to evaluate the evolution and the aging potential of Sangiovese, our principal grape variety.

Advices and suggestion to use with success the DOCG CHIANTI and to enforce it

CHIANTI is one of the most reputed DOCG, known worldwide. In order to market and commercialize the CHIANTI wine according to the provision of CHIANTI Regulations, some specific rules have to be known. This workshop is the occasion to also share with the participants the activity Consorzio Vino Chianti does to enforce its rights on CHIANTI. It is the first Consorzio to have adopted a policy of constant surveillance of the web to immediately stop any deceptive and non-authorized use of its denomination with great results.

2:00pm - 6:00pm

Walk-around tasting open to wine and hospitality professionals, wine educators and members of the press

To RSVP please contact:

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