



SORELLI






Experience Tuscan Wine Passion



KEY FACTS

 Based in Chianti

 Bottling line 7.000 bottles/hour

 Tuscan Appellations

BRIEF INTRODUCTION

Since its early beginnings in 1900, Cantina Sorelli has specialized in the production of Tuscan wines with the authentic passion of a winery always dedicated to wine. The close ties with farmers and local producers and our passionate pursuit of providing excellent wines have made Canina Sorelli an established presence in the Italian and international wine scene.

WINES

CHIANTI
CHIANTI CLASSICO
MORELLINO
SANGIOVESE
TOSCANO ROSSO
VINO ROSSO

VERNACCIA
TOSCANO BIANCO
VINO BIANCO

BOTTLES

FIASCO 0,75
BOTTIGLIA 0,375 - 0,75 - 1,5 Litri
BAG-IN-BOX 3

CERTIFICATES



Chianti
Tuscany



Chianti Sorelli



APPELLATION

Chianti DOCG

BLEND

Sangiovese 80%, Canaiolo 10%, Colorino 10%

VINEYARDS

Italy - Tuscany - Florence Province, Pliocene origin, clayish.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 10 days at a controlled temperature. Maturation in stainless steel. Aging in bottle for about a month.

TASTING NOTES

Color: Ruby red.

Aroma: Intensely winery with hints of violet.

Taste: Harmonious, dry, sapid, slightly tannic, which is refined by aging to a smooth velvet.

ALCOHOL

12,5%

CONTENTS

0,375 - 0,75 - 1,5 Litri

Chianti Riserva



APPELLATION

Chianti Riserva DOCG

BLEND

Sangiovese 80%, Canaiolo 10%, Colorino 10%

VINEYARDS

Italy - Tuscany - Florence Province, Pliocene origin, clayish.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 10 days at a controlled temperature. Maturation for at least 1 year in steel vats, 6 months in large wooden barrels and 6 months in French oak barriques. Aging in bottle for two months.

TASTING NOTES

Color: Ruby red.

Aroma: Intensely winery with hints of violet.

Taste: Harmonious, dry, sapid, slightly tannic, which is refined by aging to a smooth velvet.

ALCOHOL

12,5%



Chianti Classico



APPELLATION

Chianti Classico DOCG

BLEND

Sangiovese 90%, Canaiolo 5%, Colorino 5%

VINEYARDS

Italy - Tuscany - Florence Province, Pliocene origin, clayish.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 15 days at a controlled temperature. Maturation for at least 1 year in steel vats, 6 months in large wooden barrels and 6 months in French oak barriques. Aging in bottle for two months.

TASTING NOTES

Colour: Bright Ruby red, tending to garnet
Aroma: Strongly winey, violet traces and marked character of refinement with aging.
Taste: Harmonic, dry, savoury and slightly tannic.

ALCOHOL

12,5%

Chianti Organic



APPELLATION

Chianti Riserva DOCG

BLEND

Sangiovese 80%, Canaiolo 10%, Colorino 10%

VINEYARDS

Italy - Tuscany - Florence Province, Pliocene origin, clayish.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 10 days at a controlled temperature. Maturation in stainless steel. Aging in bottle for a month.

TASTING NOTES

Color: Ruby red.

Aroma: Intensely winery with hints of violet.

Taste: Harmonious, dry, sapid, slightly tannic, which is refined by aging to a smooth velvet.

ALCOHOL

13%



Morellino di Scansano



APPELLATION

Morellino di Scansano

BLEND

Sangiovese 90%, Canaiolo 10%

VINEYARDS

Italy - Tuscany- Grosseto Province.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 15 days at a controlled temperature. While aged for two years, one of which in oak barrels, it can be classified as riserva.

TASTING NOTES

Color: Ruby red tending towards garnet.

Aroma: Winery and with ageing intense, ethereal, agreeable and fine.

Taste: Dry, warm, sober and slightly tannic.

ALCOHOL

13,5%

Il Fiasco



APPELLATION

Chianti DOCG

BLEND

Sangiovese 80%, Canaiolo 10%, Colorino 10%

VINEYARDS

Italy - Tuscany - Florence Province, Pliocene origin, clayish.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 10 days at a controlled temperature.

Maturation in stainless steel.

Aging in bottle for a month.

TASTING NOTES

Color: Ruby red.

Aroma: Intensely winery with hints of violet.

Taste: Harmonious, dry, sapid, slightly tannic, which is refined by aging to a smooth velvet.

ALCOHOL

12%

CONTENTS

0,5 - 0,75 - 1 - 1,5 - 2 L

Sangiovese IGT



APPELLATION

Sangiovese Toscana IGT

BLEND

Sangiovese 100%

VINEYARDS

Italy - Tuscany - Florence Province.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 10 days at a controlled temperature.

Maturation in stainless steel.

TASTING NOTES

Color: Intense ruby red.

Aroma: Fruity, fresh with cherry or red fruits flavour.

Taste: Soft full bodied and freshness.

ALCOHOL

12%

CONTENTS

0,375 - 0,75 - 1,5 Litri

Toscana Rosso IGT



APPELLATION

Toscana Rosso IGT

BLEND

Sangiovese - Canaiolo - Colorino

VINEYARDS

Italy – Tuscany – Florence Province.

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration. for about 10 days at a controlled temperature. Maturation in stainless steel.

TASTING NOTES

Colour: Intense Ruby red.

Aroma: Fruity, fresh with cherry or red fruits flavour.

Taste: Soft full bodied and freshness.

ALCOHOL

12%

CONTENTS

0,375 - 0,75 - 1,5 Litri

Available Packagings



0,187 L

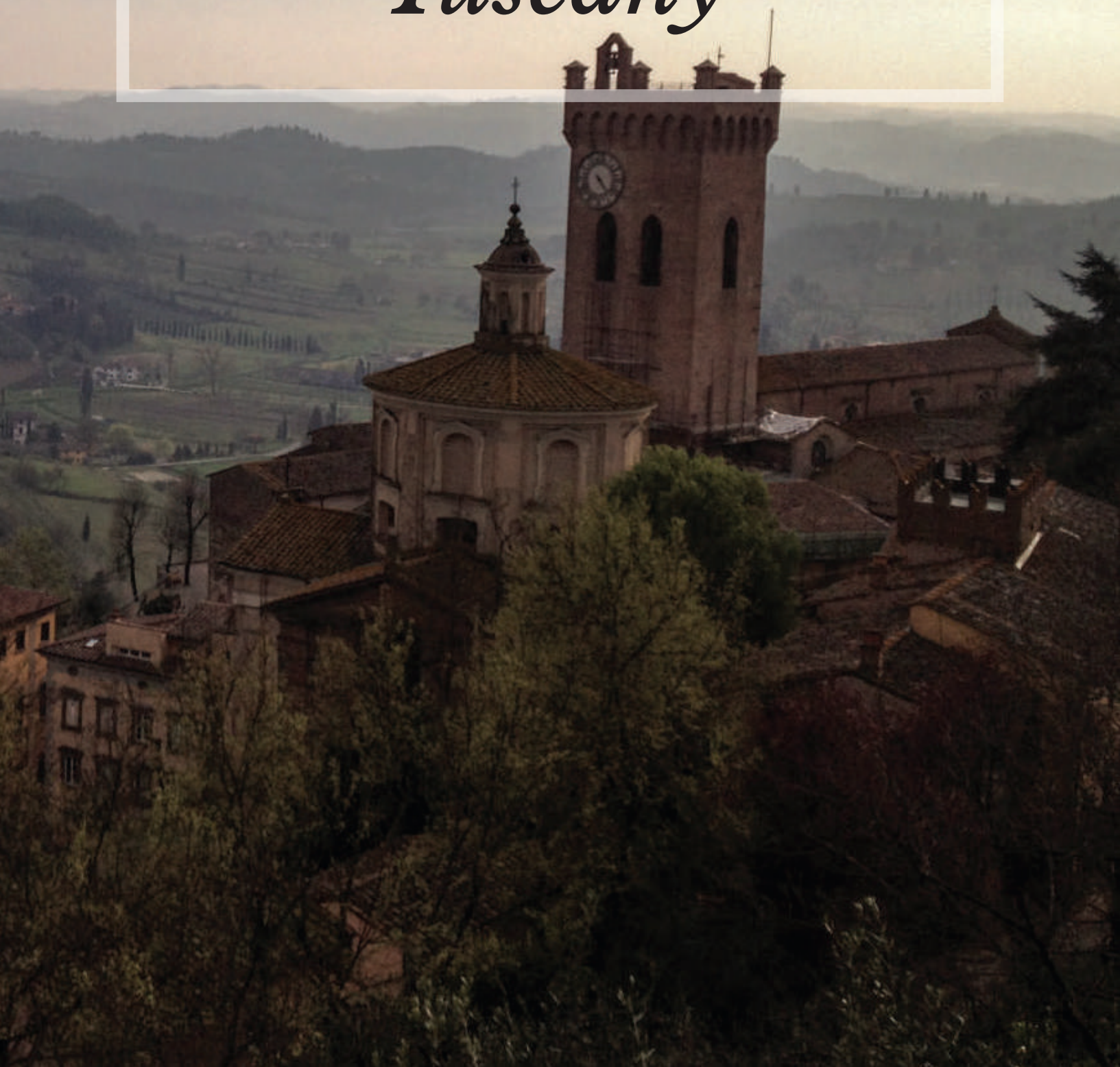
0,250 L



0,375 L



White Wines
Tuscany



Vernaccia di S. Gimignano



APPELLATION

Vernaccia di San Gimignano

BLEND

Vernaccia di San Gimignano 90%, Malvasia 10%

VINEYARDS

Italy – Tuscany – San Gimignano.

VINIFICATION AND REFINING PROCESS

Traditional in vinification temperature-controlled environment without skins. Maturation in stainless steel tank.

Aging in bottle for three months.

TASTING NOTES

Colour: Light straw-yellow, tending to gold

Aroma: Fine, pungent, typical, fruity and floral

Taste: Dry, fresh, fine body, good persistence, harmonic with a typical bitterish taste.

ALCOHOL

12,5%

Toscana Bianco IGT



APPELLATION

Bianco Toscana IGT

BLEND

Vermentino 40%, Chardonnay 40%, Sauvignon Blanc 20%

VINEYARDS

Italy – Tuscany

VINIFICATION AND REFINING PROCESS

Traditional vinification in temperature-controlled environment without skins.
Matured for three months.

TASTING NOTES

Colour: Straw-yellow.
Aroma: Elegant, full. White flowers smelling.
Taste: Dry, harmonic with a medium structure.

ALCOHOL

11,5%

CONTENTS

0,375 - 0,75 - 1,5 Litri

Rosé Toscana IGT



APPELLATION

Rosato Toscana IGT

BLEND

Sangiovese - Malvasia - Trebbiano

VINEYARDS

Italy - Tuscany - Florence Province

VINIFICATION AND REFINING PROCESS

Fermentation with on skin maceration for about 4 hours at a controlled temperature. Maturation in stainless steel.

TASTING NOTES

Colour: Light pink.

Aroma: Fresh, with hints of cherry, pomegranate and poppy.

Taste: Soft, delicate, fresh and persistent.

ALCOHOL

11,5%

Vinsanto del Chianti



APPELLATION

Vinsanto del Chianti

BLEND

Malvasia 70% - Trebbiano 30%

VINEYARDS

Italy – Tuscany – San Gimignano

VINIFICATION AND REFINING PROCESS

The grapes are picked late in the harvesting season and placed on reed mats in well-ventilated rooms to dry.

Due to the over-ripening, the grape contains less liquid and more sugar, creating a wine with significant alcohol and sugar content.

TASTING NOTES

Color: A golden hue veering to amber.

Aroma: Intense, with notes of honey, nuts and candied fruit.

Taste: Harmonious, with a well-rounded and velvety lingering flavour.

ALCOHOL

15,5%



Abruzzo
&
Umbria



Montepulciano d'Abruzzo



APPELLATION

Montepulciano d'Abruzzo DOC

BLEND

Montepulciano 90% - Sangiovese 10%

VINEYARDS

Abruzzo - Italy

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 10 days at a controlled temperature.

Maturation in stainless steel.

Aging in bottle for 1 month.

TASTING NOTES

Colour: Ruby red with purple light.

Aroma: Winey, soft and fruity.

Taste: Dry, savoury and slightly tannic.

ALCOHOL

12,5%

Trebbiano d'Abruzzo



APPELLATION

Trebbiano d'Abruzzo DOC

BLEND

Trebbiano d'Abruzzo 100%

VINEYARDS

Abruzzo - Italy

VINIFICATION AND REFINING PROCESS

Traditional vinification in temperature-controlled environment without skins.

Maturation in stainless steel tank.

Aging in bottle for three months.

TASTING NOTES

Colour: Straw-yellow.

Aroma: Elegant, full. White flowers smelling.

Taste: Dry, harmonic with a medium structure.

ALCOHOL

11,5%

Orvieto DOC



APPELLATION

Orvieto DOC

BLEND

Procanico 65% Verdello 15% Grechetto 20%

VINEYARDS

Orvieto - Umbria - Italy

VINIFICATION AND REFINING PROCESS

Grapes are de-stemmed and soft pressed in a temperature-controlled environment without skins.

Maturation in stainless steel tank.

Aging in bottle for a month.

TASTING NOTES

Colour: Straw-yellow.

Aroma: Elegant, full. White flowers smelling.

Taste: Dry, harmonic with a medium structure.

ALCOHOL

12,5%

Orvieto Classico DOC



APPELLATION

Orvieto Classico DOC

BLEND

Vermentino 40%, Chardonnay 40%, Sauvignon Blanc 20%

VINEYARDS

Orvieto - Umbria - Italy

VINIFICATION AND REFINING PROCESS

Grapes are de-stemmed and soft pressed in a temperature-controlled environment without skins.

Maturation in stainless steel tank.

Aging in bottle for a month.

TASTING NOTES

Colour: Straw-yellow.

Aroma: Elegant, full. White flowers smelling.

Taste: Dry, harmonic with a medium structure.

ALCOHOL

12,5%



Vino Rosso



APPELLATION

Vino Rosso

VINEYARDS

Italia

VINIFICATION AND REFINING PROCESS

Red fermentation, with on skin maceration for about 10 days at a controlled temperature. Maturation in stainless steel.

TASTING NOTES

Colour: Intense ruby red.

Aroma: Fruity, fresh.

Taste: Soft full bodied and freshness.

ALCOHOL

11,5

Vino Bianco



APPELLATION

Vino Bianco

VINEYARDS

Italia

VINIFICATION AND REFINING PROCESS

Traditional vinification in temperature-controlled environment without skins. Maturation in stainless steel tank.

Ageing in bottle for three months.

TASTING NOTES

Colour: Straw-yellow.

Aroma: White flowers.

Taste: Dry, harmonic and sapid.

ALCOHOL

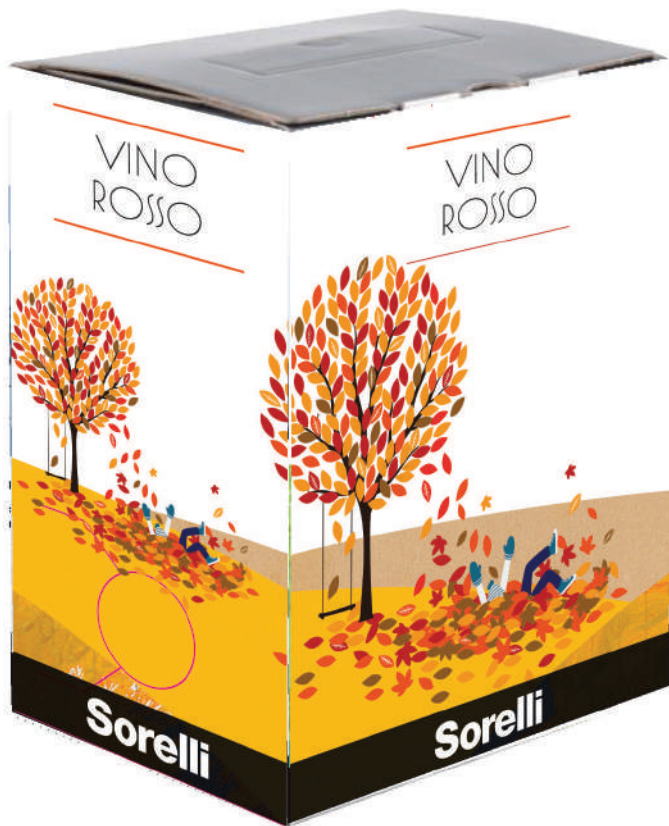
11,5





Bag - In - Box

3 - 5 - 10 L







Cantina Sorelli S.r.l

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