



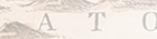
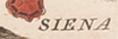
CORBINELLI





since 1800 Tuscany

The Azienda Agricola Corbinelli is located in the Community of Certaldo, a beautiful country which has been splendidly conserved and is famous for the great poet and novelist Giovanni Boccaccio. Certaldo is 40 km from Florence and Siena, and approximately 10 km from the historical town of San Gimignano. We are in the prestigious area of 'Chianti' where, on these gentle rolling hills, the Corbinelli cousins began producing fine wine in the early 1600's, handing down for posterity the passion of wine-making from generation to generation. The heirs have, over time, refined the technique of production and winemaking and pursued with determination the search for the highest quality Chianti and traditional Tuscany wines.





OUR

Wines





SUPER TUSCAN

The great wines of Italy

These are the great wines of Tuscany, made from international grape brands such as Sangiovese, Merlot, Cabernet, but other red grape varieties can also be used.

The Corbinelli winery has formulated a new Supertuscan with a mix of Sangiovese, Petit Verdot and Alicante grapes.

These great wines are suitable to be consumed, after oxygenation, for big events, for tasting or with courses of great value.



SUPERTUSCAN

Il Cervo GOLD SELECTION TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 250 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

50% sangiovese and 50% merlot grapes.

COLOR

The colour is garnet with violet tones.

CHARACTERISTICS

The bouquet is broad, elegant, a grand harmony with hints of vanilla, small red fruits, persistent.

GASTRONOMIC COUPLING

It combines well with red meats, game, braised beef, well-cooked meats, or jugged hare.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

AGING

A long fermentation in stainless steel tank and two years aged in oak barrels. Due to the elevated alcoholic gradation and the remarkable structure, the wine can age for ten and more years.

AWARDS

Certificate of merit VIII selection best wines of Tuscany.
International tasting competition carried out by "Selection" magazine.
Veronelli guide 90/100.



EAN CODE: 8057681880157



SUPERTUSCAN

Il Cervo BLU SELECTION TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 250 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

50% sangiovese and 50% merlot grapes.

COLOR

The colour is garnet with violet tones.

CHARACTERISTICS

The bouquet is broad, elegant, a grand harmony with hints of vanilla, small red fruits, persistent.

GASTRONOMIC COUPLING

It combines well with red meats, game, braised beef, well-cooked meats, or jugged hare.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

AGING

A long fermentation in stainless steel tank and two years aged in oak barrels. Due to the elevated alcoholic gradation and the remarkable structure, the wine can age for ten and more years.

AWARDS

Certificate of merit VIII selection best wines of Tuscany.
International tasting competition carried out by "Selection" magazine.
Veronelli guide 90/100.



EAN CODE: 8057681880058



CLASSIC CORBINELLI COLLECTION

*These wines (among the most famous are the Chianti)
summarize the most classic and famous Italian wines.*

*They are wines that for their characteristic lend themselves
to be consumed throughout the meal, as a tasting or for special events.*

*The basic grape variety remains the Sangiovese,
but formulated with other grapes, they create products
with the most varied taste notes, from the fruity vintage Chianti
to the more aged Chianti Corbinelli and even more Chianti Riserva.*



COLLEZIONE CLASSICA

Villa Corbinelli PETIT VERDOT TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 0 and 350 meters above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

100% Petit Verdot.

COLOR

Intense ruby red color.

CHARACTERISTICS

A fruity flavour reminiscent red barriers and liquorice, spicy, soft and balanced.

GASTRONOMIC COUPLING

Tasting wine ,recommended with important appetizer, game, roasts and refined meats.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

A short fermentation in a stainless steel tank.

AGING

Medium long -aged wine in French oak barrels for at least 3 months.



EAN CODE: 8057681880089



COLLEZIONE CLASSICA

Corbinelli CHIANTI RISERVA DOCG

PRODUCTION AREA

The province of Florence and Siena.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 300 and 550 metres above sea level. The substrate consists of limestone, shale, and galestri. An abundance of fragmented rock in the form of stones and pebbles primarily of limestone is a common aspect of the Chianti Classic zone.

GRAPEVINES

An area of rolling hills with an altitude between 200 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

COLOR

Brilliant red color intensity, tending to purple due to the ageing.

CHARACTERISTICS

A wide bouquet of red fruit, with violet and vanilla notes, harmonic and dry taste.

GASTRONOMIC COUPLING

This wine is particularly good with wild and roasted meat, steak and wild boar.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

Grapes are steeped for twelve to twenty days, in their skins, in a stainless steel tank.

AGING

To achieve Chianti reserve a period of 24 months aging is passed and at the following. 1st January the vintage wine is produced from the grape. Six months in oak French barrel and at least three months in bottle.

EAN CODE: 8057681880027





COLLEZIONE CLASSICA

Corbinelli CHIANTI RISERVA DOCG

PRODUCTION AREA

The province of Florence and Siena.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 300 and 550 metres above sea level. The substrate consists of limestone, shale, and galestri. An abundance of fragmented rock in the form of stones and pebbles primarily of limestone is a common aspect of the Chianti Classic zone.

GRAPEVINES

An area of rolling hills with an altitude between 200 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

COLOR

Brilliant red color intensity, tending to purple due to the ageing.

CHARACTERISTICS

A wide bouquet of red fruit, with violet and vanilla notes, harmonic and dry taste.

GASTRONOMIC COUPLING

This wine is particularly good with wild and roasted meat, steak and wild boar.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

Grapes are steeped for twelve to twenty days, in their skins, in a stainless steel tank.

AGING

To achieve Chianti reserve a period of 24 months aging is passed and at the following. 1st January the vintage wine is produced from the grape. Six months in oak French barrel and at least three months in bottle.

EAN CODE: 8057681880065





COLLEZIONE CLASSICA

Corbinelli CHIANTI CLASSICO DOCG

PRODUCTION AREA

Chianti classic area, the province of Florence and Siena.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 300 and 550 metres above sea level. The substrate consists of limestone, shale, and galestri. An abundance of fragmented rock in the form of stones and pebbles primarily of limestone is a common aspect of the Chianti Classic zone.

GRAPEVINES

80% sangiovese, 20% mixed Tuscan grapes as canaiolo, colorino e merlot.
No white grapes.

COLOR

An intense brilliant red, tending towards garnet with age.

CHARACTERISTICS

A dry tasting wine with an aromatic bouquet and a hint of vanilla and soft fruits.

GASTRONOMIC COUPLING

Wine that is particularly good with wild meat and game, wild boar, roe.

WINE TASTING

Best served at a temperature between 64-68 °F (18-20 °C).

WINE MAKING

Fermented on the skins of grapes for fifteen days.

AGING

Commercialisation begins after the first October following the next grape harvest.



EAN CODE: 8057681880102



COLLEZIONE CLASSICA

Corbinelli CHIANTI DOCG

PRODUCTION AREA

Chianti classic area, the province of Florence and Siena.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 300 and 550 metres above sea level. The substrate consists of limestone, shale, and galestri. An abundance of fragmented rock in the form of stones and pebbles primarily of limestone is a common aspect of the Chianti Classic zone.

GRAPEVINES

80% sangiovese, 20% mixed Tuscan grapes as canaiolo, colorino e merlot.
No white grapes.

COLOR

An intense brilliant red , tending towards garnet with age.

CHARACTERISTICS

A dry tasting wine with an aromatic bouquet and a hint of vanilla and soft fruits.

GASTRONOMIC COUPLING

Wine that is particularly good with wild meat and game, wild boar, roe.

WINE TASTING

Best served at a temperature between 64-68 °F (18-20 °C).

WINE MAKING

Fermented on the skins of grapes for fifteen days.

AGING

Commercialisation begins after the first October following the next grape harvest.



EAN CODE: 8057681880010



COLLEZIONE CLASSICA

Fonte dei Borghi CHIANTI DOCG

PRODUCTION AREA

Chianti.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 200 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

80% sangiovese, 20% mixed Tuscan grapes as canaiolo, colorino e merlot.

COLOR

A brilliant red and tending towards garnet with age.

CHARACTERISTICS

A balanced dry taste with a bouquet encompassing hints of marasca cherry and violets.

GASTRONOMIC COUPLING

Best consumed young with roasted or grilled meat.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

Best served at a temperature between 64-68°F (18-20°C).

AGING

Wine to be consumed young, but because of its structure can be kept and aged for a long time.



EAN CODE: 8057681880096



COLLEZIONE CLASSICA

SANGIOVESE TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 50 and 350 metres above sea level.

The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

90% sangiovese, 10% mixed Tuscan grapes as canaiolo, colorino, merlot and Tuscan trabbiano.

COLOR

A brilliant ruby red and tending towards garnet with age.

CHARACTERISTICS

A fruity flavour, the harmony of the fruit of the red berries and a hint of floral bouquet.

GASTRONOMIC COUPLING

Recommended to be enjoyed with soup, white meat and medium mature cheeses.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

A short fermentation in a stainless steel tank and a short oak barrel aging.



EAN CODE: 8057681880034



COLLEZIONE CLASSICA

VILLA CORBINELLI TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 0 and 350 meters above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

100% merlot.

COLOR

A brilliant ruby red purple and tending towards garnet with age.

CHARACTERISTICS

A fruity flavour, liquorice, spicy, the harmony of the very fruit of the red berries and a hint of floral bouquet.

GASTRONOMIC COUPLING

Recommended to be enjoyed with soup, white meat and medium mature cheeses. During all meal.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

A short fermentation in a stainless steel tank.

AGING

Medium-aged wine in French oak barrels for at least 3 months.



EAN CODE: 8057681880232



COLLEZIONE CLASSICA

Giovannino ROSSO ITALIANO

PRODUCTION AREA

Italy.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between the plain and 200-300 meters above sea level. The substrate is various kinds of materials, limestone, clay, silt and sand.

GRAPEVINES

A mix grapes from the Italian territory as Lambrusco and Sangiovese.

COLOR

A brilliant ruby red and tending towards garnet with age.

CHARACTERISTICS

A fruity flavour, the harmony of the fruit of the red berries and a hint of floral bouquet.

GASTRONOMIC COUPLING

Recommended to be enjoyed with soup, white meat and medium mature cheeses.

WINE TASTING

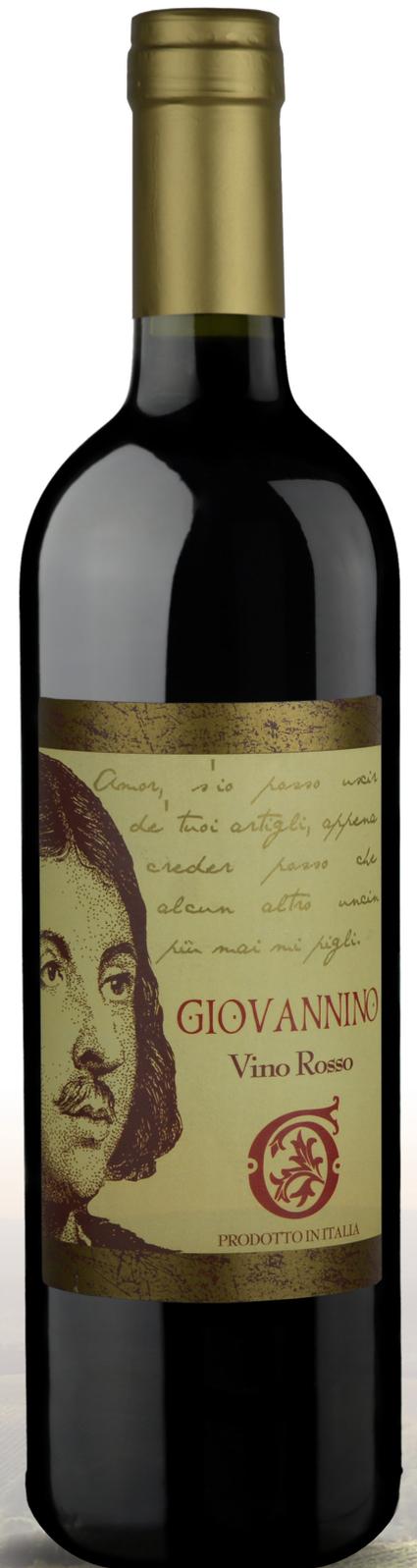
Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

A short fermentation in a stainless steel tank.

AGING

Wine to be consumed young, not suitable for long aging.



EAN CODE: 8057681880225



ICE WINES

*This is by far the world's biggest red wine novelty.
A brand of grape varieties, experimentation and technological innovations
that have taken these wines to a new frontier.*

*Chianti Ice is one of these, a classic of Tuscany
that has opened a channel towards a new and extraordinary taste.*

*They lend themselves to be consumed cold or with ice in moments of relaxation,
in company, as a dessert or aperitif and to accompany base cocktails*



VINI ICE

Corte dei Vicari CHIANTI DOCG

PRODUCTION AREA

The province of Florence and Siena.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 200 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

60% Sangiovese, 40% red Tuscan grapes.

COLOR

A brilliant red and tending towards garnet with age.

CHARACTERISTICS

An intensive bouquet encompassing hints of blackberry.

GASTRONOMIC COUPLING

Indicated with tasty soups, roasts, as an aperitif or dessert.

WINE TASTING

Best served with ice at a temperature between 54-57 °F (12-14°C).

WINE MAKING

Short fermentations to obtain fresh and soft wines.

The wine is kept in continuous reassembly in stainless steel tanks.

AGING

Wine to be consumed young.



EAN CODE: 8057681880140



VINI ICE

Corte dei Vicari ROSSO TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 0 and 350 meters above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

75% Sangiovese, 25% mixed white Tuscan grapes such as Chardonnay and Vermentino.

COLOR

A brilliant red and tending towards garnet with age.

CHARACTERISTICS

An intensive bouquet encompassing hints of blackberry and peach.

GASTRONOMIC COUPLING

Indicated with tasty soups, roasts, as an aperitif or dessert.

WINE TASTING

Best served with peach slice and ice at a temperature between 50-54°F (10-12°C).

WINE MAKING

Short fermentations to obtain fresh and soft wines.

The wine is kept in continuous reassembly in stainless steel tanks.

AGING

Wine to be consumed young.



EAN CODE: 8057681880287



VINI ICE

Corte dei Vicari ROSÉ TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 0 and 350 meters above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

10% Sangiovese, 90% mixed white Tuscan grapes such as Chardonnay and Vermentino.

COLOR

Pinkish brilliant.

CHARACTERISTICS

An intensive bouquet encompassing hints of blackberry, peach and banana.

GASTRONOMIC COUPLING

Perfect with starters, light meals and dishes based on fish or fresh cheese, as an aperitif or dessert.

WINE TASTING

Best served with an half orange slice and ice at a temperature between 42-46°F (6-8°C).

WINE MAKING

Short fermentations to obtain fresh and soft wines.

The wine is kept in continuous reassembly in stainless steel tanks.

AGING

Wine to be consumed young.



EAN CODE: 8057681880270



VINI ICE

Corte dei Vicari BIANCO TOSCANA IGT

PRODUCTION AREA

Tuscan country.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 0 and 350 meters above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

Mixed white Tuscan grapes such as Chardonnay and Vermentino.

COLOR

A clear straw yellow.

CHARACTERISTICS

The pleasing dry taste, hints of apricot, green apple, banana, is perfectly blended with a fresh delicate bouquet.

GASTRONOMIC COUPLING

Perfect with starters, light meals and dishes based on fish or fresh cheese, as an aperitif or dessert.

WINE TASTING

Best served with a lemon wedge and ice at a temperature between 42-46°F (6-8°C).

WINE MAKING

A short fermentation in a stainless steel tank.

AGING

Wine to be consumed young, not suitable for long aging.



EAN CODE: 8057681880263



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