



# Kokopelli Winery

## Profile

Brand *Kokopelli Winery*  
 Wine Name *Chianti*  
 Vintage *Non-Vintage*  
 Varietal *Chianti*  
 Appellation *Arizona*

**Tasting Notes** *Our Chianti is a light bodied traditional Italian style red wine with a bit of earth and tart berry, which leads to a faint herbal accent. Its' smooth finish makes it a very approachable wine.*

**Food Pairings** *Pair this Italian style red with pasta with hearty red sauce and other traditional Italian favorites.*



## Technical Data

Alcohol *11%*  
 Brix at Harvest *21.5°*  
 Residual Sugar *2.5%*  
 pH *3.56*  
 TA *6.7*  
 Oak *American*  
 Toast *Medium*  
 Maturation Age *1 month*  
 Color *brilliant red*  
 Bouquet *herbs, earth, leather*  
 Taste *berry, earth, herbs*  
 Serving Temperature *60°- 65°*



## Kokopelli Winery

*The Kokopelli Winery is named after the legendary Indian flute player who is widely known as the God of fertility, and is often referred to as the God of agriculture. In 1991 the Kokopelli Winery acquired its grapes from the family owned Bonita Springs Farm located in south eastern Arizona. Our first year of wine production came three years later in 1994, and has grown over the years with locations in Chandler & Surprise Arizona. Kokopelli is the largest winery in the state, and its' award winning wines can be purchased at our Kokopelli Bistros, numerous wine festivals held throughout the year, and at fine retailers throughout Arizona.*

## Tasting Chart

