



Founded in 18th century, Chiorri Winery is an historical family cellar of Italy, located in Perugia, Umbria Region. Personally managed by Chiorri family, produces exclusive wines of quality Doc and Igt Umbria, a class wine recognized by the major awards of wine sector Chiorri wines are the fine expression of a unique territory as Umbria.

A rich land of gentle and sunny hills, full of art and culture, with a strong winemaking tradition, known since the ancient times of the Etruscans. From the winery everyone can enjoy the enchanting landscape of Tiber river valley and the Medieval towns of Perugia, Assisi and Deruta. The Vineyard: In accordance with the criteria of local development, Chiorri cultivates varietals of natives grapes Grechetto, Trebbiano and Malvasia for white wines; Sangiovese, Sagrantino, Cabernet Sauvignon and Merlot. For red wine. The care and attention for its 30 hectares of vineyard includes short shoot pruning and biological treatments ecologically compatible with criteria of low environmental impact.

The harvest is made traditionally by hand and carry out into woven baskets. All these and many other attentions to detail are the fundamental ingredients in obtaining a top wine, of the highest quality. The labels have been completely renovated maintaining a simple and passionate style typical of the people and the Umbrian land, strongly anchored to tradition, but blinking at modernity.





ZEFFIRO UMBRIA IGT

Production: bottles ab.10.000 lt. 0.75.
 Grapes: Trebbiano Procanico 70%, 30% Grechetto.
 Vinification: fermentation with natural juice at controlled temperature below at 15°C without addition of additives. We do not use forced stabilization systems.
 Ageing: 5 months in steel barrel
 Colour: straw yellow with light golden reflections.
 Bouquet: ethereal, light and fragrant with the scent of apples.
 Taste: fresh and fruity, lively, full-bodied and balanced, with a long finish of fruity notes of peaches.
 Alcohol content: 12,50%



ETESIA UMBRIA PINOT GRIGIO IGT

Production: 5,000 bottles lt. 0.75
 Grape variety : 100% pinot grigio
 Wine processing: 'in bianco' by natural fermentation using the must bloom, the temperature being controlled at a constant 14/15°C. We do not use forced stabilization systems.
 Aging: for 4 months inn steel barrel
 Colour: honey coloured, bright with warm, golden highlights
 Bouquet: intense, extensive notes of golden apple and tropical fruit combined with a wrap-around mineralogy.
 Taste: well- measured in acid tones , closing with an agreeable flavor
 Alcohol content: 13%



VENTOROSA ROSÈ UMBRIA IGT

Grape: Sagrantino 100%
 Bottles production: 5.000
 Tasting notes: Rosato intense lively.
 Pleasantly fruity, harmonious with aromas of great sweetness recalling blackberry and violet. Steel. White meats, smoked salmon and risotto.
 Alcohol content: 13,50%



GARBINO IGT ROSSO UMBRIA

Grape variety: Equal proportions of Sangiovese, Cabernet Sauvignon and Merlot grapes.
 Grape harvest: the grapes were picked by hand into woven baskets
 Vinification: the red grapes together with their skins are separated from the stalks. The grapes are then left to steep for 8 - 10 days. The must bloom is left to ferment at a controlled temperature. We do not use forced stabilization systems. Aging: 6 months in stainless steel barrels.
 Colour: intense ruby red with purple highlights.
 Flavour: well balanced, generous and smooth with a pleasantly persistent aftertaste.
 Alcohol content: 14%



TITUS GRECHETTO IGT

Production: 30,000 bottles lt. 0.75 and 200 Magnum lt. 1.50
 Grape variety : 100% Grechetto G5
 Wine processing: 'in bianco' by natural fermentation using the must bloom, the temperature being controlled at a constant 14/15°C and without the use of additives. No stabilisers are used: the wine in the bottle is 'alive'.
 Aging: 5 months in stainless steel barrels
 Colour: honey coloured, bright with warm, golden highlights
 Bouquet: intense, extensive notes of golden apple and tropical fruit combined with a wrap-around mineralogy.
 Taste: well- measured in acid tones, closing with an agreeable flavor. Full and persistent aftertaste
 Alcohol content: 13,50%



SPUMANTE PIERR

Production: 2000 bottles of 0.75 lt.
 Grape variety: Chardonnay, Grechetto
 Vinification, ageing and fining: classic method with bottle aging for a few months.
 Tasting notes: Pale straw yellow color, the perlage is fine and persistent. the fragrance is with notes of ripe fruit. The taste is fresh, harmonious, with good structure and intensity.
 Matching: Aperitifs, good also for the whole meal.
 Alcohol content: 12.50% Vol.



“GRANTE” ROSSO UMBRIA IGT

Grape: Sagrantino -
 Bottles: 5.000
 Tasting notes: Purplish red, impenetrable, aromatic richness of rare intensity, ranging from the syrup of violets to sour cherries, cocoa powder with sweet spices. The taste is explosive and generous in tannins.
 Alcohol content: 13%



SELEZIONE ANTONIO CHIORRI GRECHETTO DOC COLLI PERUGINI

Grape: Grechetto G5
 Bottles: 1.500
 Tasting notes: Bright straw yellow, expresses feelings acacia, pear and a mineral vein in the mouth. Nose characterized by sweetness of almond. Aftertaste of vanilla. Wooden barrel.
 Alcohol content: 14,50%



SANGIOVESE ROSSO UMBRIA IGT

Production: 20.000 bottles
 Grape variety : Sangiovese 100%.
 Wine processing: Controlled fermentation with only indigenous yeasts at less than 25°C, and without the use of additives and chemical stabilising methods. A light sedimentation indicates the natural refinement.
 Aging: 10 months in stainless steel e concrete barrels and bottled.
 Colour: bright red and intense
 Bouquet: fresh, lively, with intense aromas of fruit and flowers of purple, blackberry, rose and cherry
 Taste balanced, clean and pleasant without the soft and round tannins note of Sangiovese.
 Alcohol content: 13,50%



“SALIATO” DOC COLLI PERUGINI

Production: n. 5.000 bottles and 127 magnum
 Grapes: sangiovese 50%, merlot 30%, cabernet sauvignon 20%
 Vinification: 15 days maceration. Fermentation is controlled by maintaining below 23 °C. A light sedimentation indicates the natural refinement.
 Aging: the wine is aged in stainless steel tanks and in allier oak barrels.
 Color: deep, ruby red.
 Bouquet: large, full-bodied, refined and persistent with hints of plum jam, toasted coffee and oak.
 Taste: soft, round tannins, dry with a clean and very persistent after taste.
 Alcohol content: 14,50%



SELEZIONE ANTONIO CHIORRI MERLOT IGT UMBRIA

Production: 3500 of 0.75 litre and 200 of 1,5 litre bottles hand numbered.
 Grape variety : 100% Merlot
 Wine processing: the grapes with skins are separated from the stalks. The mix is left to steep for few days, it is frequently remixed aerobically and non, and by 'delestage'. Natural fermentation of the must bloom is carried out at a controlled less 27°C, and without the use of additives.
 Aging: 10 months in cement tank, some months in wooden barrels and in bottle.
 Colour: intense red with liquorice black highlights
 Flavour: well structured, full-bodied and tannic, with the decisive and tannic flavour typical of merlot.
 Alcohol content: 14,50%



“VERO AMORE” SANGIOVESE PASSITO IGT UMBRIA

Grapes: Sangiovese Brunello
 Colour: Ruby/Garnet red, garnet reflections. “PULPY” Barrique. Intense.
 Smell and Taste: dried fruit, preserve and dark chocolate flavours. It is pulpy, full and rich.
 To be served with: small sized tiles, cookies, pie, marbled cheeses, dark chocolate.
 Alcohol content: 14%