



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 varieties of native 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. Ageing: 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%



**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%



**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%



**SELEZIONE ANTONIO CHIORRI
GRECHETTO DOC COLLI PERUGINI
LIMITED EDITION**

GRAPES: Grechetto G5
 VINIFICATION: in wooden barrels.
 TASTING NOTES: it gives the perception of acacia, pear and a mineralized vein which characterizes in the mouth. It has an almond flavour.
 ALCOHOLIC CONTENT: 14,5% vol.



**“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%



1890 BIANCO IGT UMBRIA

GRAPES: Grechetto 100%
 AGEING: in concrete vase
 TASTING NOTES: Golden yellow with honey tones. Its aging in a concrete vase elevates the brightness of the color, the structure's elegance and the fresh minerali the of its body. Intense, with Golden apple tones and tropical fruits. Persistent, fine and harmonic to the palate.
 ALCOHOLIC CONTENT: 13% vol.



1890 ROSSO IGT UMBRIA

GRAPES: Merlot and Sagrantino
 TASTING NOTES: Bright ruby, with deep and warm tones “Rosa Baccarat”. Fruity, neat and persistent. Velvety, pleasant and perfectly balanced Merlot's round and soft notes.
 ALCOHOLIC CONTENT: 13% vol.

