

CHIANTI CLASSICO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In the mouth the wine is absolutely elegant, fine, tied, complex and structured with a very pronounced minerality and sapidity.

Grape varieties: Sangiovese 90%, Merlot 10%.

Area of production: Tuscany, Italy.

Alcohol content: 14%.

Serving temperature: 18%.

Harvest: hand selection between the beginning of september and the first half of october.

Vinification: gentle pressing of the grapes; the only flower wine is subjected to fermentation in stainless steel tanks at controlled temperature (28°C) with macro oxygenation and 20 days stay on the skin.

Ageing: infrench oak barriques for 18 months, in bottle for 6 months.

Color: intense ruby red with grenade reflections.

Bouquet: wintense aromatics and austere of great complexity where higher alcohols formed by careful vinification carry a collection of aromas including liquorice, root and plum syrup.

Palate: in the mouth the wine is absolutely elegant, fine, tied, complex and structured with a very pronounced minerality and sapidity.



FOOD PAIRING

grilled meats, roasts, salami; it is recommended to combine with beef peposo and pappardelle with hare and of course with the classic fiorentina steak.

