



Chianti Classico Riserva DOCG



GRAPE VARIETIES:

100% Sangiovese.

GRAPE YIELD PER HECTARE: 5 tons.

GROWING LOCATION: Castelnuovo Berardenga (Siena).

WINE-MAKING PROCESS:

Only the very best bunches of Sangiovese grown on the estate vineyards are picked to produce this Reserve. A careful vinification process lasting 20 days, carried out in keeping with tradition, is followed by lengthy ageing in small, French oak barrels for at least 21 months. After bottling, the wine matures for a further three months before release.

TASTING NOTES:

The Chianti Classico Reserve is deep ruby red with a bouquet of ripe fruit, cinnamon, cloves and wisteria. Dry and assertive on the palate, it is well-balanced in texture with fine-grain tannins and a pleasant fruity note.

ALCOHOL CONTENT: 13.5% vol.

RECOMMENDED PAIRINGS:

Grilled and roast meat, and mature cheeses.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l.

For more than 10 years
always above 90 points

Wine Spectator



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