



*Fattoria La Ripa*

## Chianti Classico Riserva DOCG



### CLASSIFICATION:

Chianti Classico DOCG,  
certified organic wine.

### GRAPE VARIETIES:

90% Sangiovese, 10% Canaiolo.

### GROWING LOCATION:

Barberino Val d'Elsa (FI) - loc. S. Donato in Poggio.

### VINEYARD:

Hillside vineyard (420 m. asl) facing south-west in the Chianti Classico area, soil PH >8 and 43% active carbonates.

### WINE-MAKING PROCESS:

Traditional style, temperature of fermentation 25 - 30 °C.

### MATURATION AND REFINEMENT:

Oak casks (about 2 years) then bottle (minimum 6 months).

### TASTING NOTES:

Color: Dark ruby red.

Bouquet: Intense, very powerful, cherry, violet and spices.

Flavor: Dry and savory, cherry and red berry fruits, tobacco, deep tannins, very well balanced.

**ALCOHOL CONTENT:** 13.60% vol.

**TOTAL ACIDITY:** 5.65 g/l.

**DRY EXTRACT:** 29.00 g/l.

### RECOMMENDED PAIRINGS:

Grilled and roast red meat, game meat, venison.

**SERVING TEMPERATURE:** 16°-18°C.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

### RATINGS:

Silver Medal at "L.A. International Wine&Spirits Competition", Wine Spectator 92 pt., Guida Oro "I Vini di Veronelli 2013" 90 pt., Luca Maroni 88 pt. (vintage 2009)



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