

CHIANTI CLASSICO RISERVA D.O.C.G.

In the beautiful olive and cypress-studded countryside between Florence and Siena lay the quaint hilltop villages of the Chianti Classico region. The wine of the same name is produced exclusively in this charming and beautiful area.

Grapes: Sangiovese, Canaiolo and other red grape varieties.

Vinification: maceration of the skins of medium duration and fermentation under controlled temperature conditions.

Aging: placed in oak barrels of various sizes and origins (Slavonian and French) for one year or more, the wine is then briefly transferred back into stainless steel tanks before bottling.

Finishing: after bottling the wine is aged in our temperature-controlled cellars.

Color: intense ruby red with garnet reflections.

Bouquet: elegant, full, harmonious, and persistent with suggestions of vanilla and raspberry.

Flavor: long and velvety, full, generous, and warm.

Alcohol: 13.50% by volume.

Serving temperature: 18-20°C, 64-68°F in a decanter.

Gastronomy: perfect with roasts and game.

