



CHIANTI CLASSICO RISERVA

Intense ruby red color.
Well balanced smell with berries notes, blackberry, enriched by spicy notes and aromatic herbs.
Good tannic flavour, silky and enveloping.
Balanced, dry and spicy aftertaste.

WINE VARIETAL: Sangiovese and Merlot

SOIL: Facing south-west at an altitude of about 350 - 380 mt above sea level. Very rich in structure, Alberese stone prevails, calcareous, on a averagely clayey base

VINIFICATION: : In stainless steel tanks at controlled temperature, maceration on the skins for approximately 25/30 days

MATURATION: In tonneaux and barriques of 1st and 2nd passage for 24 months

REFINEMENT: In bottle for 4 months

SERVIN TEMPERATURE: 18°C

PAIRING: Grilled red meats, roast meat, game, aged Tuscan pecorino cheese