



Chianti Classico

Riserva DOCG



Grape types

Sangiovese 85%
Cabernet Sauvignon 15%

Denomination

DOCG Chianti Classico

Analytical data

Alcohol content: 13.8 % vol
Dry extract: 31.0 g/l
Total phenolics: 2,730 mg/l

Vineyards

Height above sea level: 300 m.
Training system: Spurred cordon
Planting density: 5,000 vines/ha
Cover cropping with sown
Subterranean Clover (*Trifolium subterraneum*)
Average yield: 55 q/ha
(with bunch thinning)

Winemaking:

Fermentation and vinification at controlled temperatures. Maceration for 20 days with analytical monitoring of phenolic potential. The wine ages for 12 months in 350-l French oak

tonneaux and then for a further 12 months in 15-hl barrels of French and Slavonian oak. In compliance with DOCG regulations, the wine ages in bottle for at least three months.

Sensory characteristics:

Ruby red shading into garnet with age. The complex, intense fruit-led fragrances mingle in an elegant bouquet. On the palate, sweet, well-integrated tannins meld into a lingering, tight-knit weave lifted by distinct notes of spice and cocoa powder.

Serving temperature:

16 – 18 °C

Food matchings:

Food matchings Roast or grilled red meats; stews and pot roasts of red meats or game. Very mature cheeses.

Packaging:



Chianti Classico Riserva
0.75-l Bordeaux bottle
Six bottle carton



Chianti Classico Riserva
0.75-l Bordeaux bottle
Individual presentation pack



Chianti Classico Riserva
0.75-l Bordeaux bottle Individual
presentation pack in six bottle carton

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