



Chianti Classico Riserva

Chianti Classico Riserva DOCG

2015

VARIETIES

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

DESCRIPTION

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

Balanced and elegant wine The nose is complex and characterized by notes of plum jam and blackberries accompanied by tertiary hints of licorice, vanilla and leather. Excellent structure; long and persistent finish.

It goes perfectly with typical Tuscan dishes, such as tortelli with ragout or Peposo.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: 24 months, 12 months which spent in wood



Alcohol: 13%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 l