



Chianti Classico Riserva

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2018

VARIETIES

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

DESCRIPTION

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

Wine with a mauve red colour. The nose is complex, with notes of plum and blackberry jam and spicy hints of liquorice, vanilla and leather. In the mouth, it has an excellent structure with soft tannins that combine with a long, savoury finish.

Goes perfectly with traditional Tuscan dishes.

TECHNICAL NOTES



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

Aging: 24 months, 12 of which spent in wood



Alcohol: 13,5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0,75 l