



Chianti Classico Riserva

Chianti Classico Riserva DOCG

2020

VARIETIES

85-90% Sangiovese with a selection of traditional Chianti Classico varieties

DESCRIPTION

Spring rains that have well replenished the aquifers so that the water has never been lacking during the hot summer months. A very hot month of July favored the conditions for an excellent ripening followed by a hot August, but with excellent temperature variations between day and night, a factor that greatly benefited the quality of the grapes, both in the aromas of whites and for the synthesis of red polyphenols. A rare beauty September, sunny and dry with warm temperatures that allowed us to complete the ripening and harvest in optimal conditions.

Hot summer that favored a slight overripening and gave aromas and structure, without reducing the varietal intake.

Deep and young mauve red color; complex aroma that recalls both the varietal notes of plum and blackberry jam and hints derived from aging, such as licorice, vanilla and a hint of leather. Excellent structure, soft, well sized; excellent balance; well long in the 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 French oak barrels of 60 and 90 hl



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 l

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