



Chianti Classico Riserva

Chianti Classico Riserva DOCG

2022

VARIETIES

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

DESCRIPTION

The growing season has begun as usual after a typical winter period in our areas with minimum temperatures below zero during the first three months of the year. The sprouting took place a few days earlier than the standards of the territory. The first four months of the year were characterized by below-average rainfall with about one hundred and seventy mm from January to April. Spring was characterized by a dry climate with temperatures of some degrees above the seasonal average, especially in the month of May. In summer, the lack of rainfall and torrid temperatures marked the months of June, July and much of August; climatic trend that has led to an advance of the harvest time of whites. In the red varieties, thanks to the rains of late August and early September, there was no dehydration of the grapes and the good temperature ranges favored a beautiful aromatic and acidic synthesis. The harvest of red varieties began in early September, the Sangiovese about two weeks later, ending the harvest in mid-October with late varieties.

Intense mauve red color; complex perfume that recalls both the notes of plum and blackberry jam and spicy hints of leather. Excellent structure, with soft and balanced tannins. Long and savory on the finish.

It goes perfectly with traditional Tuscan cuisine.

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 and at least 3 months in the bottle.



Alcohol: 14%



Suggested serving temperature : 16-18°C

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AVAILABLE FORMATS:
0,75 l