



Chianti Classico Riserva

Chianti Classico Riserva DOCG

2016

VARIETIES

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

DESCRIPTION

The seasonal trend of the 2016 vintage in Chianti Classico was characterized by a rather regular growth cycle, interrupted by a drop in temperature which slowed down the development of budding. In general, thanks to technical and cultivation management, the harvest took place in optimal conditions and allowed to achieve excellent results in the cellar. These conditions gave us balanced and well-structured wines.

Intense red color, with light reflections of garnet red. The nose is complex, with balsamic notes and hints of jam, tobacco, and cocoa. In the mouth, soft tannins are combined with long and persistent finish.

It goes perfectly with typical Tuscan dishes.

TECHNICAL NOTES



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

Aging: in 60 and 90 hl French wood barrels for about 12 months



Alcohol: 13%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 l

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