



Chianti Classico Riserva

Chianti Classico Riserva DOCG

2017

VARIETIES

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

DESCRIPTION

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

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



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 l

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