

Chianti Classico Riserva

Chianti Classico Riserva DOCG

2023

VARIETIES
Sangiovese with a selection of traditional Chianti Classico varieties

DESCRIPTION

It goes perfectly with traditional Tuscan cuisine.

The winter was mild, with temperatures slightly above the seasonal averages. The first days of April were marked by return cold spells, causing some damage to bud break that only marginally affected Sangiovese. Rainfall in the first four months of the year was slightly below the period's average. In May and June, however, precipitation was extremely abundant, reaching two hundred millimeters of cumulative rainfall and twenty-eight rainy days out of sixty.
After the early summer months, fortunately, weather conditions changed radically, with excellent sunshine and high temperatures. September was characterized by above-average temperatures and strong northerly winds, with an almost total absence of rainfall.

Color: mauve red; complex bouquet featuring notes of plum and blackberry jam alongside spicy hints of licorice, vanilla, and leather. Excellent structure, with soft, well-balanced tannins. Long and savory on the finish.

It goes perfectly with traditional Tuscan cuisine.

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