Chianti Classico Riserva
Chianti Classico Riserva DOCG
2015

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

DESCRIPTION
The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

Balanced and elegant wine The nose is complex and characterized by notes of plum jam and blackberries accompanied by tertiary hints of licorice, vanilla and leather. Excellent structure; long and persistent finish.

It goes perfectly with typical Tuscan dishes, such as tortelli with ragout or Peposo.

TECHNICAL NOTES

Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.
Aging: in Slavonian oak casks for 12 around months

Alcohol: 13%

Suggested serving temperature: 16-18°C

AVAILABLE FORMATS:
0.75 l