



CHIANTI RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In this famous setting of the Italian countryside rich in history and cultural tradition, this wine Chianti Classico is born, perfect for any occasion

PRIMUM ITALIAN WINE



AREA OF ORIGIN:

Tuscany – provinces of Florence, Siena and Pistoia

PEDOClimatic ENVIRONMENT:

Hilly areas with maximum elevations of 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and sand.

GRAPE VARIETIES:

Between 75% and 100% Sangiovese, up to 10% Canaiolo Nero

COLOUR:

Bright red verging on garnet red when aged

CHARACTERISTICS:

Fruity, floral taste with hints of Morello cherry and violet and a slight hint of vanilla presenting a dry and well-balanced palate

GASTRONOMIC COMBINATIONS:

Roasts, grilled meat and soups

SERVING TEMPERATURE:

To be served at a temperature of 18°-20° C.

WINE-MAKING PROCESS:

In red, with 12 - 15 days steeping on skins in stainless steel tanks. AGEING A 24 month period of improvement, of which at least 3 in bottles, The period of refinement being calculated from the first of January of the year following the harvest.