

# 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.

