

Chianti Riserva D.O.C.G

Classification : Chianti Riserva D.O.C.G

Production area: Marcialla

Grapes: Sangiovese, Canaiolo

Production technology: The vinification of the selected grapes takes place in small cement tanks at a controlled temperature of about 22°C. The maceration has an average duration of 20 days during which the alcoholic fermentation is completed. Daily rimontaggio (pumping must over the grape pomace) and manual follatura (punching-down operations which break up the 'cap' of pomace) are performed.

Maturation: 16 months in 10 hl French oak barrels. This is followed by a period of refinement in bottles before being placed on the market.

Tasting notes: Intense ruby red colour. Complex bouquet characterized by hints of red fruit, black currants and ripe plums with complementary tertiary notes of tobacco and black pepper. Persistent and elegant upon the palate with soft and diffused tannins.

Pairings: Red meats, roasted or grilled.
Fermented cheeses

Serving temperature: 18°C

