

CHIANTI CLASSICO RISERVA DOCG



Region: Tuscany, Italy



Grapes: 100% Sangiovese

Vineyards: Conca d'Oro, Panzano in Chianti

Soil: silty-clay loam, deep, well-drained, originating from calcareous marl

Vine training system: spurred cordon, Guyot

Vinification: manual harvest in late September and early October, alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through manual pressing and pump-overs with air. Spontaneous malolactic fermentation

Aging: 18 months in medium-sized Slavonian oak barrels. Further maturation for 12 months in glass-lined cement vats and bottle aging for 3 months

Tasting notes: intense fruity scents of fully ripened plum, delicate floral tones reminiscent of honeysuckle, and subtle earthy traces evoking the forest. Harmonious between fruity essences and earthy nuances, highlighting vibrant red cherry tones intertwined with rich dark chocolate. Long finish.

Pairings: grilled meat, beef, stews, pasta, risotto

