



CHIANTI CLASSICO RISERVA D.O.C.G.

Classification: Chianti Classico Riserva DOCG

Varieties: 90% Sangiovese, 10% Canaiolo

Vinification and Maturing: Traditional style. Temperature of fermentation between 77° and 86°F. Maturation for two years in oak casks.

Refinement: in bottles for a minimum of 6 months.

Alcohol: 13.6%

Acidity: 5.65 g/l

Dry Extract: 29 g/l

Organoleptic Characteristics: color dark ruby red, intense bouquet (cherry, violet, spices). Flavor is dry and savory, cherry and red berry fruits, tobacco, deep tannins, very well balanced.

