

CHIANTI CLASSICO RISERVA DOCG 2017



Blend	Sangiovese 100%
Altitude	300 mt a.s.l.
Exposure	South-West
Soil	Medium texture, Alberese based, stony slightly clayey
Pruning system	Spurred cordon
Density	5000 plants/ha
Age of vineyard	15 - 25 years old
Crop Yeld/ha	6,0 t.
Harvest	The grapes are picked up the first days of October, by hand
Alcool	14.5%
Vinification	Alcoholic fermentation and post-fermentation maceration on the skins take place in steel and vitrified cement tanks at a controlled temperature (28-30°C) for a period of about 30 days. Malolactic fermentation happens spontaneously between November and December.
Barrel Ageing	Slavonian oak casks with medium capacity (25hl) for 14 – 18 months
Bottle Ageing	For 6 months at least
Wine profile	Intense ruby red. Fresh, complex and very pleasant aromas. Light fruity notes (berries) well balanced with spicy notes, in particular vanilla, chocolate and leather. The taste is very enjoyable with an important structure, very balanced, round with non-invasive tannic notes. Persistent.
Best combined with	First courses, roast meats and semi-ripe cheeses
Temperature of service	18°C
Annual production	6.000 bottles



92 points



89 points



89 points



92 points



90 Top

falstaff

92 points



92 points

