

CHIANTI RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Elegant with a long velvety finish.



Grape varieties: Sangiovese, Merlot, Canaiolo.

Production area: Chianti, Tuscany

Alcohol: 13,50% vol

Harvest : October

Vinification: fermentation on skins for 12 days in stainless steel, controlled temperature at 25° with replacements and delestage.

Ageing : 24 months in steel tanks and oak barrels.

Tasting notes : Intense ruby – garnet red.

Bouquet of red berry fruits and spices. Elegant, solid and round.

Food Pairing : meat, seasoned cheese, game, pasta dishes.

AWARD

90 PUNTI – I MIGLIORI VINI ITALIANI

LUCA MARONI