

## **Chianti Riserva D.O.C.G**

**Classification:** Chianti Riserva D.O.C.G

**Region:** Poppiano - Montespertoli – Toscana

**Grape varieties:** Sangiovese (90%), Cabernet Sauvignon (10%)

**Winemaking:** selected grapes, separated per variety, are individually fermented in small concrete vats at controlled temperature of 22°C (71,6°F). Skin contact lasts for about 25 days with daily pumping over and manual punching down.

**Maturation and aging:** after malolactic fermentation 70% of the wine (Sangiovese) is moved in French oak barrels and 30% (Sangiovese + Cabernet Sauvignon) in barriques. Here the wine matures for 18 months separately and is finally blended together in concrete vats for 3 months before bottling. It ages at least 3 months in bottle before being released.

**Tasting notes:** deep ruby red with a garnet shade that comes with aging. Wide open and classy nose with ripe berries and spices. Harmonious entrance on the palate; excellent balance between fruit and tannins; very long finish with jammy and balsamic flavors.

**Service temperature:** 18°C (64°F)