



Chianti Classico Riserva

Chianti Classico Riserva DOCG

2019

VARIETIES

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

DESCRIPTION

The extraordinarily cold weather in April and May caused a delay in the growing season, which was recuperated later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. A harvest which will go down in history, with grapes of high quality and an intense territorial personality which gave us wines with great structure and sapidity.

Wine with a mauve red colour. The nose is complex, with notes of plum and blackberry jam and spicy hints of liquorice, vanilla and leather. In the mouth, it has an excellent structure with soft tannins that combine with a long, savoury finish.

Goes perfectly with traditional Tuscan dishes.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.



Aging: 24 months, 12 of which spent in French oak barrels of 60 and 90 hl



Alcohol: 13,5%

Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0,75 l