



CHIANTI CLASSICO

DOCG RISERVA 2015

Tasting notes

The colour is deep ruby red and the bouquet is spicy and balsamic. At the taste it results balanced between strength and smoothness.

Vinification and aging

Wine making process and maturing: traditional, in steel vats at a controller temperature (28°C), with daily pump over to extract the best parts of the grape. 24 months of ageing in Slavonian wood barrel precede the bottling with 6 more months of refining in the bottle before selling.

Food pairing

Pair with wild game and grilled meats.

Grape variety

90% Sangiovese 10% Merlot.

Vine

Guyot cordon-trained spur-pruned

Appellation

DOCG

Production area

Radda in Chianti