



RISERVA
CHIANTI CLASSICO
D.O.C.G.



TECHNICAL CARD

Wine Type: Chianti Classico Riserva
DOCG

Grape Type: Sangiovese and Colorino

Ground: Hilly

System of growing: Guyot

Wine making: Traditional red wine fermentation, with frequent pump-overs and rack-and-return operations, aimed at maximising colour extraction and polyphenolic compounds, with a maceration period of 10–15 days

Colour: Red ruby

Olfactory and gustatory notes: Earthy, lime, leather and raspberries traces

Structure: Tall

Service Temperature: Ambient temperature

Marketing: At least 30 months after the vintage and 3 months in bottle

Alcoholic degrees: 14 degrees

