

CHIANTI RISERVA

YEAR	2018
NAME	Chianti Riserva
GRAPE VARIETIES	Sangiovese and merlot
VINEYARD	Southern exposure, spurred cordon
SOIL	Pliocenic, rich in shell
HARVEST PERIOD	September
YIELD/HA	56 hl/ha
VINIFICATION	Maceration for 10-12 days with draining off, delastage and frequent pumping over.
FERMENTATION	At controlled temperature
MATURATION	In stell at controlled temperature
AGING	In French oak barriques for 9 months
ALCOHOL	13,50% Vol
SERVING TEMPERATURE	18° c
SHELF LIFE	8-10 years
ORGANOLEPTIC FEATURES	Deep red color, well-balanced with intense notes of spices and jam, particularly plum jam, good structure.
SERVING SUGGESTIONS	Roast, red meat, wild game meat and aged cheese.