

RISERVA



Service temperature: 18° C

Organoleptic notes:

Ruby red color with violet hues, the bouquet is full, intense with hints of cherry, violets, iris and with fine spicy and balsamic notes.

In the mouth it is powerful with a strong body and great harmony, elegant with soft, sweet tannins.

Best with:



TECHNICAL ASPECTS

Produced only in suitable years, selecting the best bunches of Sangiovese and Colorino.

The must ferments in stainless steel tanks, where it is left to macerate on the skins for a longer period of the Chianti Classico.

After the malolactic fermentation the wine goes to aging part in barrels partly in barriques, then, once bottled it is stored for the necessary refinement in the bottle before the final presentation in the market

Grape: Sangiovese 95% Colorino 5%

Vinification: In stainless steel where the fermentation and maceration lasts for more than 20 days with daily pumping.

Aging: Part in 15 HL French oak barrels, part in second passage barriques for 24/36 months before being bottled, then aged for a minimum of one year in bottle.



Effective alcoholic strength: 13,5 %.