



## RISERVA 2023

### CHIANTI CLASSICO DOCG

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
1979	Red with great structure and longevity	90% Sangiovetto 10% Canaiolo	Castellina in Chianti (SI)

*A careful selection of the finest grapes for this Riserva. A wine that faithfully interprets the Chianti Classico terroir, bringing out the best expression of each vintage. Crafted exclusively from native grape varieties, with no Cabernet or Merlot.*

**Vintage notes:** the 2023 vintage in Chianti Classico produced fresh, elegant wines shaped by a balanced growing season. Favorable summer conditions and careful harvest timing resulted in wines with bright acidity, refined tannins, and moderate alcohol. Aromas highlight vivid red fruit, floral notes, and a subtle savory character. Overall, 2023 expresses a classic and precise style, focused on freshness, balance, and drinkability.

**Tasting notes:** A luminous ruby red in colour. The nose shows notes of violet and ripe cherry, with a subtle mineral touch. On the palate, the wine is fresh and precise, with well-defined flavours and a balanced, persistent finish marked by red fruit and floral hints.

**Pairing:** roasted red and white meat, but is very well suited to poultry, rabbit and various cheeses.

**Soil type:** limestone

**Vineyard altitude:** 350-400 mt. s.l.m.

**Training system:** guyot single-arched cane

**Planting density:** 3,500 plants per hectar

**Grape yield per hectars:** 60 Ql

**Harvesting period:** october

**Vinification:** in steel

**Duration of the aging:** 15 months in French oak barrel of 2,25 and 5 Hl and 15 months in bottle

**Available formats:** 0,375 l - 0,75 l

