



CHIANTI CLASSICO RISERVA

Chianti Classico DOCG

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

A careful selection of the best grapes for this Reserve. A wine which best interprets the territory of Chianti Classico to obtain the best from every vintage. Only native vines, without Cabernet or Merlot.

Tasting notes: the colour of this Chianti Classico is the ruby red of the Sangiovese. The nose is fragrant, fresh with pleasant scents of red fruit, licorice, currant and a slight touch of vanilla. Dominated by the typical notes of the Sangiovese Chiantigiano. It expresses a pleasant sweetness on the palate. It is round, soft and sapid, with a tannin that becomes increasingly velvety with the passing of time. Acidity and persistence characterise a very elegant aftertaste.

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

Municipality of production: Castellina in Chianti (SI)

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

Malolactic fermentation: done

Aging: in French oak barrel of 2,25 and 5 HI

Duration of the aging before bottling: 15 months

Duration of the aging in bottle: 15 months

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

