



## CHIANTI CLASSICO RISERVA 2019

Chianti Classico DOCG

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
1979	Red with great structure and longevity	95% Sangiovetto 5% 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 Sangiovetto. 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.

**2019 vintage notes:** the vintage in Chianti Classico will be remembered as one of the best in recent years although, from a climatic point of view, the premises had not been exciting. In winter, rainfall was particularly scarce then, in spring, persistent rains and temperatures below average slowed down the phenological phases subsequent to the flowering. The rains continued until the beginning of summer, with July, August and September being characterized by sunny days and high, but not torrid, temperatures during the day and a considerable lowering during the night. The absence of rain in the summer period ensured a perfect phenolic and aromatic ripeness so that, at the time of harvest, the grapes were perfect.

**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 hectare

**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 Hl

**Duration of the aging before bottling:** 15 months

**Duration of the aging in bottle:** 15 months

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

