



Chianti DOCG Riserva

production area: delimited territory in the provinces of Arezzo, Florence, Pisa, Pistoia and Siena.

vine varieties: 70-100% Sangiovese;
up to 10% of Canaiolo nero;
Trebiano toscano and Malvasia del Chianti up to 10%;
up to 10% of other wine grapes recommended and acknowledged by the *administrative department* of the production area.

wine making: the vinification must take place within the production area, designated by the authorities of the appellation. The "Chianti Riserva" has undergone two years of ageing, of which 3 months in the bottle.

Selling date: 1st of January two years after harvesting the grapes.

chemical analysis:

alcohol: 12.5 %

total acidity: 5- 5,5

tasting characteristics:

- **sight:** lively ruby-red, beautifully intense, evolving to garnet with ageing.
- **smell:** fine, persistent, reminding of wild berries, evolving towards spicy notes with ageing.
- **taste:** dry, recalling the sensations of the flavour, good structure; sapid, cheerful, supple, a young and well balanced wine. With time passing it will become softer and velvety.

serving temperature: 16 - 18°C

to serve with: It is a wine that will accompany the whole meal. It matches well with most dishes of Italian cooking, from antipasti to cheese, with first courses, main dishes and meat.