



CHIANTI CLASSICO RISERVA

Casanuova di Ama D.O.C.G.

TECHNICAL SHEET



FEATURES: ruby red colour, intense, particular fragrance, dry, strong flavour with scent of iris and violet. Elegant, fine tannins. A long, savoury after-taste. Wine aged in oak barrels for at least 18 months.

VINE VARIETIES: 85% Sangiovese, the remaining 15% is from local red grape varieties, such as Malvasia nera, Canaiolo, Foglia tonda and Ciliegiole.

GRAPE HARVEST: our “Chianti Classico Riserva” is made with grapes coming from a very early selection.

VINIFICATION: immediately after the vintage; after having been separated from the bunch the grapes are put in the fermentation-containers: here the so called “tumultuous fermentation” takes place then, after a few days, the wine is separated from the marc. At this moment, as the wine has been decanted, the phase of “ageing” and “maturation” in wood of our Chianti Classico Riserva can start.

CONSUMPTION: wine for meditation for a long aging process.

USE: our “Chianti Classico Riserva” can be served with game, roast and other meat dishes; it’s at its best with cheese and cold cuts.

SERVING TEMPERATURE: serve at room temperature: 18°-20° C (64° - 68° F)

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