



CHIANTI CLASSICO RISERVA "CASANUOVA DI AMA" D.O.C.G.

TECHNICAL SHEET



MANUFACTURING SITE:

loc. Casanuova di Ama, Gaiole in Chianti - Siena.

FEATURES: minimum alcohol content: 13% vol; ruby red colour, intense, particular fragrance, dry, strong flavour with scent of iris and violet. Aged in wood for at least one year.

VINE VARIETIES: according to the disciplinare rules of production: 85% Sangiovese, 10% Canaiolo, 3% Malvasia nera, 2% red vinestocks typical of the area (those which confer particular aromas and flavours), Calabrese, Foglia tonda, Ciliegiole, etc.

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

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)

Azienda Agraria Casanuova di Ama

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