



CHIANTI CLASSICO RISERVA DOCG

Chianti Classico Riserva is the result of the careful selection of the best Sangiovese grapes from the 4 vineyards owned. This wine, exalts the great power of Sangiovese in its purest form. Always looking towards tradition, this splendid nectar contains in itself the deep essence of Castellina in Chianti and its great wines.

DENOMINATION: Chianti Classico Riserva DOCG

PRODUCTION AREA: Castellina In Chianti

GRAPES: Sangiovese 100%

CULTIVATION: Guyot

SOIL: clay

ALTITUDE: 260/280 meters above sea level

YEAR OF VINEYARD PLANTING: 2000

COLOUR: ruby red with amber shades

PERFUME: Spicy wine with notes of ripe red fruit interesting for its balsamic notes

FERMENTATION AND VINIFICATION: in steel

FERMENTATION: 12 days

MACERATION WITH SKINS: 18 days

AGING: 16-18 months in 10 Hl Tuscan big oak

BOTTLE AGEING: at least 12 months

TASTE: the nose is fragrant, fresh with pleasant hints of red fruit, licorice, currant and a slight spicy touch. Expresses a pleasant sweetness on the palate. It is round, soft and savory, with a tannin that becomes increasingly velvety and rich with time. Acidity and persistence characterize a very elegant aftertaste.

PAIRINGS: wine for great occasions, which accompanies all the dishes of Tuscan cuisine and not only. It goes well with game, roast steak and complex dishes. Also excellent with aged cheeses.



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