

## Chianti Classico Riserva D.O.C.G.

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|----------------------|---|
| GRAPES:              | Sangiovese (85%), Merlot and Cabernet Sauvignon (15%)       |
| PRODUCTION ZONE:     | Chianti Classico  |
| ALTITUDE:            | 350 - 500 m (1.150 – 1.800 ft.) above sea level             |
| TYPE OF SOIL:        | Schist and sandstone marl                                   |
| TRAINING SYSTEM:     | Spurred Cordon and Guyot                                    |
| PLANT DENSITY:       | 3.300 - 5.128 vines per hectare<br>(1.335 - 2.075 per acre) |
| HARVEST PERIOD:      | 1st October - 20th October                                  |
| ALCOHOL LEVEL:       | 13.5 % vol.   |
| SERVING TEMPERATURE: | 16 - 18 °C (61 - 65 °F)                                     |
| RECOMMENDED GLASS:   | A large glass, narrowing at the rim                         |
| AGING POTENTIAL:     | 6/8 years   |

### REGION

An authentic Italian Chianti made from grapes grown in the heart of Tuscany's Chianti Classico region. An exquisite expression of the Sangiovese grape, with substantial acidity from the low pH of the soil in this region.

### TASTING NOTES

The aromas of this complex red wine range from cherries and plums to gladiolus flowers and earthy flint. The tannic, oak-aged flavors are bright and round, with a dry, warm, earthy finish.

### PAIRINGS

Recommended for barbecued meat, like sliced Chianina steak, or with game, such as pheasant stuffed with truffles. It is also excellent with mature cheese.

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