



## Chianti Classico Riserva DOCG

**production area:** territory delimited by the communities of S. Casciano V.P., Tavarnelle V.P., Barberino V.E., Greve, Castellina, Gaiole, Castelnuovo Berardenga, Radda and Poggibonsi.

**vine varieties:** Sangiovese, from 80% to 100%. In addition, up to 20% of red grapes belonging to varieties recommended and authorized in the administrative districts of the production zone of the grapes.

**wine making:** the vinification and the successive storage, bottling and ageing must take place within the production area. The Chianti Classico Riserva is obtained by 24 months of ageing, followed by 3 months of ageing in the bottle.

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

**chemical analysis:**

**alcohol:** 13%.

**total acidity:** 5- 5,5

**tasting characteristics:**

- **sight:** lively ruby-red, beautifully intense, evolving to garnet with ageing.
- **smell:** intense, yet delicate; sometimes with a hint of violets and a tendency to become more complex by ageing.
- **taste:** dry, supple, well balanced between a full body and a good structure of tannins.

**serving temperature:** 18 - 20°C

**to serve with:** The Chianti Classico Riserva matches very well with game.