



**RISERVA**  
**CHIANTI CLASSICO**  
DENIMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



<b>Denomination:</b>	<b>Chianti Classico D.O.C.G.</b>
<b>Variety:</b>	<b>Sangiovese</b>
<b>Production area:</b>	<b>Barberino Val d'Elsa</b>
<b>Rearing System:</b>	<b>6.000 plants per hectare – Guyot</b>
<b>Yield per plant:</b>	<b>1 kg</b>
<b>Maximum fermentation temperature:</b>	<b>30° C</b>
<b>Vinification:</b>	<b>20 days in open vats with frequent pumping over</b>
<b>Ageing:</b>	<b>12 months in barriques</b>
<b>Bottle ageing:</b>	<b>6 months</b>
<b>Color:</b>	<b>Rich ruby red</b>
<b>Perfume:</b>	<b>Ripe red fruits, intense, lightly spiced</b>
<b>Flavor:</b>	<b>Good concentration, structured, long persistence, good balance</b>
<b>Alcoholic strength:</b>	<b>13,50% vol</b>
<b>Total dry extract:</b>	<b>30,35 g/lit</b>
<b>Acidity:</b>	<b>5,60 g/lit</b>
<b>Volatile acidity:</b>	<b>0,50 g/lit</b>
<b>Combinations:</b>	<b>Roast meats, game, soups, mature cheeses</b>
<b>Service temperature:</b>	<b>18° C</b>