

Chianti Classico Riserva DOCG

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 (1.335 - 2.075 per acre)
HARVEST PERIOD:	1st October - 20th October
ALCOHOL LEVEL:	13.50 % vol.
SERVING	
TEMPERATURE:	16 - 18 °C (61 - 65 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	6/8years

Chianti Classico Riserva



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

This intense ruby-colored wine is characterized by vigorous tannins and fresh acidity, followed by an aroma of forest fruits and sweet spice against a backdrop of herbs and autumn leaves.

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.



Santa Margherita