



Panzano in Chianti

Chianti Classico Riserva

Denominazione di Origine Controllata e Garantita



The Chianti Classico Riserva has an intense ruby red colour. The bouquet is dominated by mature fruity notes, reminiscent of black bilberries. It has full, concentrated and intense flavour. On the palate there is a very pleasant flavour of mature cherries, which lingers for a long time, with sweet tannins that blend in perfectly with the structure of the wine.

The grapes are destemmed and delicately crushed to minimize damage to the skin, optimizing extraction of the colour and the soft tannins.

The alcoholic fermentation takes place in steel vats at controlled temperatures.



The vineyards are grown according to the principles of organic farming



Vegan product

Grape

100% Sangiovese

Location of the vineyards

Cafaggio, Conca d'Oro, Panzano in Chianti

Exposure and altitude

South/south-east/south-west, 320 m ASL

Density of planting

5,100 vines/hectare

Harvest date

Start of October

Malolactic fermentation

Completed in barrel

Ageing

18 months in Slavonian barrels



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013