



## Chianti Classico Riserva DOCG

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| GRAPES:              | Sangiovese, Canaiolo  |
| 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 Codon and Chianti Arch                              |
| PLANT DENSITY:       | 3.300 - 5.128 vines per hectare<br>(1.335 - 2.075 per acre) |
| HARVEST PERIOD:      | 5th October – 15th October                                  |
| ALCOHOL LEVEL:       | 13.5% vol.  |
| SERVING TEMPERATURE: | 18 - 20 °C (64 - 68 °F)                                     |
| RECOMMENDED GLASS:   | A large glass, narrowing at the rim                         |
| AGING POTENTIAL:     | 6/8 years   |

### TECHNICAL INFORMATION

Temperature-controlled fermentation (at 26 °C; 79 °F) lasts for around 20 days, with pumping over in an open vat during the initial phase; the malolactic fermentation takes place immediately after the alcoholic one. This is followed by a long period of maturation (around 2 years) in new French oak barrels.

### TASTING NOTES

Its color is a deep ruby red with a faint garnet tinge. On the nose, the initial sweetish woody sensations make way for the elegant perfumes that are typical of Chianti Classico, like hints of iris and spicy tones. On the palate, the tannic austerity of Sangiovese is truly traditional, and this is accompanied by the warm, savory notes of a wine destined for long aging.

### FOOD PAIRINGS

Sangiovese's powerful structure makes this wine suitable for a wide variety of food pairings, although highly flavored (non-fish) dishes are particularly recommended: grilled meats, salted pork, vegetables and cheeses.

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Lamole di Lamole