



## Chianti Classico Riserva

Made from the finest Sangiovese grapes of the estate, this wine matures in oak for two years. Its tannins give the wine its extraordinary texture: they are as concentrated as the fruit is mellow. It has a distinct tangy quality on the palate and rich fruit on the nose, with evolved tones of fruit and dried flowers. It is a wine that expresses perfectly the terroir of Chianti Classico, whose very landscape it captures in the bottle. One can detect the high-altitude vineyards in its finesse, the heat of the earth in its depth and the nuances of woodlands in its extraordinarily persistent bouquet. It is a wine to serve with succulent, rich dishes, to be drunk with respect for history but also with the joy of discovery.



### APPELLATION

Chianti Classico DOCG  
Riserva



### AREA

Radda in Chianti (Siena),  
the Chianti Classico zone



### GRAPES

95% Sangiovese  
5% Canaiolo



### ALCOHOL LEVEL

13% vol



### BOTTLE SIZE

750 ml - 1500 ml

### TYPE OF SOIL

The vineyard is situated at Pian d'Albola in the hills of Radda in Chianti, at an altitude of around 400 m. (1,310 ft.). It has a southerly exposure, and lies on well-structured clayey soils characterized by the presence of stones (the famous alberese found throughout the Chianti Classico zone).

### TRAINING SYSTEM

Cordon Spur and Tuscan capovolto.

### PLANT DENSITY

3,500 vines per hectare (1,415 per acre). The average age of the vines is 20 years.

### YIELD

6000 Kg. per hectare.

### VINIFICATION AND AGEING

The must, which comes from grapes picked by hand, is placed in horizontal vinification tanks where it remains for around 3 weeks. Once the malolactic fermentation is complete, the wine immediately goes into oak casks for aging. Maturation lasts 15 months: 10% of the wine goes into Allier oak barriques, the remaining 90% into traditional Slavonian oak barrels. This is followed by 12 months' maturation in stainless steel and a further three months in bottle before release.