

THE VINUM

CHIANTI RISERVA

D.O.C.G.



Quarrata



100% Sangiovese



Hillside (300 m)



South-west exposure



Mid October



Buttressed string



Marl limestone



18 -20 °C | 64-68 °F



13%



0,75l



Name: CHIANTI RISERVA DOCG

Annual production: 28.000 – 28.500 bottles (0,75 l)

Vineyard extension: 3,4 ha

Planting year: 1999

Planting density: 5000 plant/hectare

Yield per hectare: 8 tons

Vinification: Harvest by hand. Selection of the best grapes. Gentle pressing, fermentation in stainless steel at a controlled temperature of 26-28° C

Fermentation temperature: 28 °C

Aging: At least 24 months in big Slavonian oak barrels, following by not less than 6 months in the bottle

Sugars: 0,5 g/l

Total acidity: 5,30 g/l

Total sulphurous dioxide: 86 mg/l

Tasting notes: Intense ruby red colored wine. The bouquet is rich, intense and complex with a stunning concentration of fragrances. Its fruity, flowery and balsamic notes strike for their fresh elegance. Notes of black cherry, morello cherry, violet, mint and cinnamon. On the palate it is full-bodied with typical notes of red fruits complementing a velvety tannin and a mineral sensation. Clean, elegant, lingering.

Awards: 90 points Luca Maroni