

VILLA LUISA

CHIANTI DOCG RISERVA

Appellation	Chianti Docg Riserva
Region	Tuscany
Grapes	85% Sangiovese, 10% Canaiolo, 5% Cabernet Sauvignon
Alcohol	12.5%
Vinification and refinement	Old traditional vinification method: completely mature grapes are harvested from vineyards and crushed almost immediately. Afterwards the grapes are poured in large inox tanks for fermentation. The primary fermentation evolves at a controlled temperature of 23-24° for a certain period till the extraction of 25/30gr of sugar. When the primary fermentation is perfect, the wine is filtered and stored at constant temperature in Slavonian oak casks for a minimum period of 24 months. It completes its refinement in dark bottles for a minimum period of 3 months.
Description	Bright ruby red colour Intense and characteristic bouquet, fruity with a violet fragrance Dry and harmonious with notes of dark chocolate and black cherries
Food Matches	Ideal with grilled meat and pasta dishes with rich tomato sauce. Serve at room temperature.
Notes	

