

VILLA LUISA CHIANTI DOCG RISERVA

WINEMAKER'S NOTE

A profound and subtle representation of Sangiovese from historic Chianti production area. This Riserva embodies the timelessness and structure that comes from patient aging and traditional methods.

COLOUR: Intense ruby red, tending toward garnet with age.

NOSE: Earthy and rich, with red berries, underbrush, and subtle tertiary notes.

PALATE: Notes of cherry and leather, with soft but structured tannins, bright acidity, and a long, persistent finish.

FOOD PAIRING

Savory roasts, pasta with rich tomato sauce, cured meats, and aged cheeses.

WINE MAKER

Sabino Russo / Enologist Castellani

GROWING AREA

Chianti Classico DOCG, Tuscany

VINES AGE

10 to 40 years

EXPOSURE

West and south west

SOIL

Rocks and sands of Galestro and Alberese



GRAPES HANDLING

Carefully harvesting of fully ripe Sangiovese grapes, gently destemmed and pressed.

WINE MAKING

After fermentation, malolactic fermentation occurs, then the wine is aged in Slavonian oak casks.

REFINEMENT

Minimum 24 months in Slavonian oak casks for structure and integration.

GRAPES

Sangiovese

TRAINING SYSTEM

Cordon spur

FARMING PRACTICE

Sustainable agriculture

ALCOHOL

13°

CELLARING

Excellent aging potential: 5–10 years recommended, but can also be enjoyed young.

SERVICE TEMPERATURE

18-20 °C (64-68 °F)

THE DIFFERENCE IS

This Riserva expresses the depth and elegance of Chianti Classico terroir, shaped by tradition and refined by long maturation.