



RISERVA  
CHIANTI CLASSICO  
D.O.C.G.



## TECHNICAL CARD

**Wine Type:** Chianti Classico Riserva  
DOCG

**Grape Type:** Sangiovese and  
Colorino

**Ground:** Hilly

**System of growing:** Guyot

**Wine making:** Traditional in red, with  
frequent boiling and delestage, for  
a greater extraction of colours and  
substances poliphenoliques with  
maceration for 10-15 days

**Colour:** Red ruby

**Olfactory and gustatory notes:**  
Earthy, lime, leather and raspberries  
traces

**Structure:** Tall

**Service Temperature:** Ambient  
temperature

**Marketing:** At least 30 months after  
the vintage and 3 months in bottle

**Alcoholic degrees:** 14 degrees

