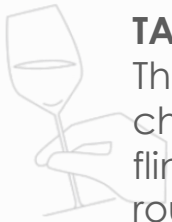


Chianti Classico Riserva D.O.C.G.

Grapes	Sangiovese (85%), Merlot & Cabernet Sauvignon (15%)
Region	Chianti Classico
Alcohol	13.5%
Harvest period	1st October - 20th October
Ageing potential	6 – 8 years



TASTING NOTES



The aromas of this complex red wine range from cherries and plums to gladiolus flowers and earthy flint. The tannic, oak-aged flavours are bright and round, with a dry, warm, fresh earthy finish.

PAIRING NOTES



Best enjoyed with very flavourful dishes, such as tomato-based sauces, roasts of pork or beef, and game meats from venison to pheasant. It is also excellent with mature cheeses.

TECHNICAL INFORMATION

The nuanced, layered flavours of this wine begin with the blending of juice from three different grape varieties: predominantly Sangiovese with the addition of Merlot and Cabernet Sauvignon. We use a two-stage fermentation process to develop the wine's full, round flavour and character. After two years of aging in French oak barrels and an additional three months aging after bottling, it is released to the market and ready for you to share at your table.

