



Chianti Classico Riserva DOCG

Grapes: 100% Sangiovese. La Pagliaia Estate (Castelnuovo Berardenga, Siena)

Appellation: Chianti Classico Riserva DOCG

Notes: Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks of the Monte Morello formation or on *macigno* sandstone.

82-86°F fermentation on the skins for 18-20 days followed by malolactic fermentation in steel. 80% of the wine then matures for 24 months in 60- or 90- hl Slavonian oak casks and 20% in 225-litre French barriques, followed by a further six months in the bottle

Deep ruby red. Rich, long-lingering aromas are redolent of violets and wild red berry fruit. Full-bodied wine, lean and firm, with succulent tannins and a tangy acidity. Ideal when accompanying meat-sauced first courses, roast game birds, grilled steak.

Serving: Serve at 65°F

Total acidity: 5.5 g/l

Residual Sugar: < 0.5 gr/l

Alcohol by Volume: 13%

Formats: 750ml/6 bottles



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