



Chianti Classico Riserva DOCG 2019

The tradition of the high quality of Chianti Classico. Its perfumes and its taste are the combination of Sangiovese with two international varieties, Merlot and Syrah.

Denomination: Chianti Classico DOCG Riserva

Grape varieties: 90% Sangiovese, 5% Merlot, 5% Syrah

First vintage produced: 1970

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south-southwest, northern, and southern exposure

Vineyard management: Organic

Soil: clayey, with prevalent amounts of alberese and colombino stone

Training system: Guyot and spur-trained cordon

Vineyard age and density: 7-32 years; 4000-7000 plants per hectare

Harvest: manual

Vinification: Alcoholic fermentation at 26-30°C in stainless steel and maceration for 20 days. Malolactic fermentation in both wood and stainless steel

Aging: in barriques of 225 and 300 l for 12 months and large Slavonian oak barrels for 12 months

Tasting notes: Opulent, this red is maturing, with black cherry, blackberry, plum, leather and mineral flavors that are beginning to transform into woody, dried fruit notes. This is still fresh, focused and balanced, nevertheless, with plenty of time ahead. Sangiovese, Merlot and Syrah. Best from 2026 through 2043.

Alcohol: 14.0%

Production: 50,000 bottles/year

Format: 0.75 l, Magnum, Double Magnum, and 5 l

