

# Chianti Colli Senesi

## Riserva DOCG



**Region:** Toscana

**Varietal:** 90% Sangiovese, 10% Merlot

**Vineyard:** Family-owned hillside vineyards.

**Soil:** Mostly limestone and chalk.

**Vines per Hectare:** 60

**Vine Training:** Spurred Cordon

**Altitude:** 900 feet above sea level

**Total Production:** 2500 cases

**Vinification Process:** Grapes are hand harvested in late October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 15-20°C for 7-10 days in stainless steel tanks. The wine is aged in small French barrique barrels for 18-24 months. After bottling, the wine is left to rest in the bottle for 6-12 months and then released.

**Alcohol Content:** 14.5%.

**Residual Sugar:** 4g/liter

**Color:** Deep ruby red with garnet highlights.

**Bouquet:** Layers of red fruit with hints of spice and earthy coffee notes.

**Tasting Notes:** Rich, intense flavors with layers of dark berries, red currant and wild cherries. Firm acid takes over in the mid palate showing morello cherry and coffee tones-finishes with firm but balanced tannins.

**Food Pairing:** Perfect with a variety of antipasti, filet mignon, cured meats, robust pasta dishes, roasted vegetables and aged cheeses.

**Ageing:** 4-15 years

**Serving Temp:** 68°F (20°C)

**UPC:** 783655003885