



VILLA A SESTA



RING OF ESTATES
TUSCANY WINERY GROUP



Riserva Chianti Classico DOCG

Production area: the Chianti Classico Riserva is made using selected grapes from the vineyards situated in Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

Soil type: south-south-east-facing at an altitude of 450m a.s.l., the soil tends to be heterogeneous, consisting largely of averagely sloping terrain, stony, deep and well-drained.

Grape blend: Sangiovese 93%, Cabernet Sauvignon 7%

Cultivation and yields: the planting density ranges from 4,500 to 5,000 vines per hectare with a production of around 55 quintals of grapes and an average yield in wine of 35 hectolitres.

Production techniques: the grapes are harvested by hand in crates, after which a manual sorting is performed at the selection table; subsequently they are destemmed and pressed. The vinification is performed in barrel-shaped vats at a controlled temperature of 27°C. The alcoholic fermentation takes place in about 7-10 days with spontaneous yeasts, followed by maceration on the skins for about another 10 days. Each grape variety is vinified separately, and the wines are only combined later.

Ageing and refinement: the ageing takes place in tonneaux and big casks for 18 months, after the blend defined made the refinement for 12 months in barrels of 27 hl. It is then refined in the bottle for about 12 months before being released for sale.

Organoleptic features: Ruby red in colour, with sweet and enveloping aromas of marasca cherry, pansy, tobacco, vanilla, dark chocolate and Mediterranean spices. The perfume has an unmistakable fruity, mineral and spicy timbre. It regales the palate with tactile sensations of full-bodied, rich suppleness. In a long embrace of finely toasted notes, the ripe red fruit and spices endow this wine with an extraordinary elegance of flavour.

Food matches: rich and spicy dishes, game, stews, truffles and mature cheeses.

Serving temperature: 18°C