

CHIANTI DOCG RISERVA



Type: Vino Rosso

Area of production: From the hills around Cerreto Guidi and Montalbano in the Province of Florence

Height: 100-400 m above sea level

Training system: Spurred cordon

Terrain: Cultivated on hillsides where the soils are ochre in colour and originating from the sea bed, shallow, loose and sandy with the absence of rocky particles

Età media viti: 20 years

Average age of vines: Sangiovese (90%), Cabernet (10%)

Harvest: Harvested manually from mid-September to mid-October

Alcohol: 13,5% Vol.

Fermentation: Grapes are softly pressed; fermentation takes place in stainless steel tanks at controlled temperatures, alternating between low (16 °C) and medium (24 °C) temperatures for 10 days, with macro-oxygenisation

Aging: Part of the wine (50%) is aged in French oak barrels for 9 months

Finishing: 5 months minimum in bottle

Colour: Ruby red with garnet hues

Perfume: Aromas of decisively sweet spices and hints of exotic spices

Flavour: Delicately simple with a sweet attack on the palate which exalts the typical flavour of wine from the Chianti region. The lively tannins reflect the soul of this wine

Accompaniments: Ideal with red meats, Florentine steak, matured cheeses, venison roast, tasty soups. Recommended as an accompaniment to Florentine tripe and lentil soup

Serving temperature: 18-20 °C

Type of glass: Wine glass with large bowl and narrow rim

Tao Chi quote: Movement overcomes cold,
stillness overcomes heat.
Clear stillness is right for the world



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