



CHIANTI CLASSICO RISERVA

Monsenese

The typical concentrated ruby-red colour. Notes of ripe red fruit are enhanced by mineral overtones. The intense palate shows good balance between acidity and tannins, with a long and complex finish.

Grape varieties

100% sangiovese

Production zone

Vigneto Monsenese in San Leonino of Castellina in Chianti

Soil

Galestro di alberese

Training system

Double spurred cordon

Density of planting

7000 vines per hectare

Yield

60 quintals per hectare

Average age of vines

20 years

Ageing

In 30-hectoliter barrels for 18 months

Bottle maturation

12 months

Analytical data

Alcohol content 14% - Total acidity 5,3 g/l - pH 3,39

Food match suggestions

Perfect with game, braised cheek meat, blue cheese.

Wine format

