



VERRAZZANO

Chianti Classico Riserva

Produced only in top vintages, the "Riserva" is one of the most representative wines of the winery and best expresses the varietal characteristics of Sangiovese.

Concentrated and incredibly dense, intense ruby colour. The nose gives off variegated aromas that alternate from cherry to wild berry fruit, ennobled with a touch of spice: you can recognize the pepper and cinnamon. At first binding and full, the tannins blend in well with the alcohol. Long lasting taste, which expresses itself in excellent depth.

Typology: Chianti Classico Riserva DOCG

Grapes varieties: Sangiovese and Canaiolo

Alcohol: 14,00% vol

Production area: Greve in Chianti

Soil: prevalence of limestone

Harvesting: done by hand

Vinification: fermentation at a controlled temperature with a maximum of 28°C and a maceration period of 8-12 days with frequent pumping over and fulling.

Fining: obtained in oak barrels of small capacity for min. 24 months, followed by a 6 months refining in bottles.

First vintage: 1924

Annual production: 60.000 bottles

Sizes: 375 ml - 750 ml - 1,5 lt

Coupling: grilled meat, roast, ripe cheese

Serving temperature: 18-20 °C

