



Da Vinci Chianti Riserva

GRAPES

Sangiovese 85% - Merlot 10% - other red grapes (Syrah, Canaiolo, Colorino) 5%

AREA OF PRODUCTION

The hills around Vinci, Tuscany in the Chianti Region. The grape growers belong to Cantine Leonardo da Vinci in Vinci, near Florence. The vineyard rows, where the slope allows, are laid out perpendicular to the maximum gradient and generally face south to guarantee more sunlight during the day. Splintered shale, known as marl, is the main soil component. The deep and permeable soil is good at retaining water.

VINIFICATION

Maceration on the skins takes place during fermentation and lasts approximately 12-14 days. Fermentation occurs in 100% stainless steel tanks with temperature controlled at 28-29°C in order to ensure good colour and supple tannins. After racking the wine is left to complete malo-lactic fermentation.

AGEING

Once fermented the wine is left in new French oak barrels for one year and makes another additional 3 months of refining in bottle.

TASTING NOTES

Ruby red with rich chromatic nuances. The bouquet is distinctly fruity with cherry overtones that are balanced with hint of vanilla and cinnamon. On the palate the flavour reflects the spicy undertones while the fruit of the bouquet is well supported by balanced tannins.

STORAGE

Store away from direct sunlight, preferably in a dark cool cellar.

SERVING SUGGESTIONS

The Da Vinci Riserva is the perfect partner for grills and roasted meat, mature cheeses and dishes containing truffle.

ITEMS

750 ml. - 1,5 lt.

