

Leonardo Chianti Riserva



GRAPES

Sangiovese 85%, Merlot 10% and other red grapes 5%

AREA OF PRODUCTION

The hills around Vinci. The grape growers belong to the Cantine Leonardo da Vinci in Vinci, near Florence

VINIFICATION

Ripe grapes are picked and vinified by leaving the grape skins to macerate for 12-14 days. Fermentation takes place at a controlled temperature of 28/29°C. After racking, the wine is left to complete its malolactic fermentation

AGEING

The wine is refined by placing it in French oak casks for 10 months

TASTING NOTES

Red in colour, with rich chromatic nuances and a distinctly fruity bouquet where the cherry tone is mitigated by a hint of vanilla and cinnamon. The flavour reflects the spicy undertone of the aroma and is balanced by a fine tannic note

STORAGE

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

SERVING SUGGESTIONS

Roast of red meat, mixed meat grills, game, dishes containing truffle, mature Pecorino cheese. Serve at 18°C

ITEMS

750 ml. - 1,5 lt.

