

MONNA LISA



Chianti DOCG Riserva

DENOMINATION	CHIANTI DOCG RISERVA
VARIETAL	Sangiovese, Merlot, other red grapes in different percentage
ALCOHOL LEVEL	13% vol.
AREA	Tuscany - hillside of Chianti area
SURFACE	Hill
ALTITUDE	0 - 100 m
SOIL TYPE	Clay and limestone
PLANT DENSITY	3,500-4,000 vines per hectare
VITICULTURAL TECHNIQUE	Spurred cordon
HARVEST PERIOD	End of September – beginning of October

VINIFICATION AND FINING

TECHNICAL INFORMATION

Grown in one of the most beautiful region of Italy, Tuscany, this Chianti DOCG Riserva with its manually harvested grapes is the result of a destemming and traditional pressing and of a 12-14 days fermentation at 28- 29 °C in 100-200 hl tanks. Once the fermentation is over, the wine is left to age in barrels for 9 months until it is time to bottle it. Once bottled, the best serving temperature is at 18-20 °C.

TASTING NOTES

Intense ruby red with violet hues. The aroma is pleasant with hints of cherry, black cherry and raspberry with an elegant scent of vanilla and cinnamon. The mouthfeel is soft, structured and with elegant and silky tannins. Prolonged and sapid finish. In the mouth it is well-balanced with a noble tannic note.

FOOD MATCHINGS

Chianti has savory flavours combined with high acidity and coarse tannins which make it an incredible wine with food. It pairs brilliantly with tomato sauces, pizza and pasta but also with red and grilled meat. More in general, Chianti wine is ideal with dishes with olive oil or to highlight rich pieces of meat.

