



Azienda Agricola
CORBINELLI

CHIANTI RISERVA

DOCG



PRODUCTION AREA

The province of Florence and Siena.

13% AL.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 200 and 350 metres above sea level. The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

75% sangiovese, 25% mixed Tuscan grapes as canaiolo, colorino e merlot.

COLOUR

Brilliant red color intensity, tending to purple due to the ageing.

CHARACTERISTICS

A wide bouquet of red fruit, with violet and vanilla notes, harmonic and dry taste.

GASTRONOMIC COUPLING

This wine is particularly good with wild and roasted meat ,steak and wild boar.

WINE TASTING

Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

Grapes are steeped for twelve to twenty days, in their skins, in a stainless steel tank.

AGING

To achieve Chianti reserve a period of 24 months aging is passed and at the following 1st January the vintage wine is produced from the grape. Six months in oak French barrel and at least three months in bottle.

BARCODE LABEL EAN-13 8057681880065

