



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 1<sup>st</sup> 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

