



## Chianti Classico Riserva D.O.C.G. - Passate Corte -

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**Appellation:** Chianti Classico D.O.C.G. Riserva

**Grape varieties:** 100% Sangiovese from the "Passate Corte" cru

**Soil:** with a large amount of galestro, shale and sand, very rich in fossils and mineral elements.

**Vine training system:** Guyot

**Plant density per hectare:** 4000 plants/ha

**Vinification:** the grapes from the "Passate Corte" vineyard ferment in temperature-controlled steel tanks for about 20 days. Ageing takes place in French oak barriques and tonneaux for 20 months.

**Serving temperature:** 18°C

**Alcohol content:** 14.0% Vol.

**Sensory features:** Deep red with purple highlights. The nose presents full notes of ripe red fruit and sensations of spice, tobacco and leather. The palate is savoury and rich, with the tannic texture well balanced with the acid component.

**Pairings:** Red meats, T-bone steak, traditional Tuscan dishes and mature cheeses.