

Chianti Riserva

Denomination: Chianti Riserva D.O.C.G.

Vintage: 2011

Production area: produced in the hinterland of Tuscany, between Florence and Siena.

Alcohol: 12,50% (the value is indicated taking into account the tolerance provided by the disciplinary)

Cultivation System: Guyot and Spurred cordon

Soil composition: medium-textured, clay, marl

Output per hectare: 8 tons

Plants density: least 4000

Aging: aged for over a year in large oak barrels and then refined in bottles for around four months

Tasting Notes: It was produced exclusively from Sangiovese grapes from the most fitting production areas. Given its marked characteristics this Chianti DOCG has been matured for over a year in oak barrels and then refined in bottles for about four months, thus enhancing its bouquet and refining its body and smoothness. It is particularly appreciated for its intense ruby red colour, tending to garnet with ageing, and for intense and very typical bouquet and balanced structure.

Food pairing: it goes well with spit roasts, roast games and mature cheeses.

Tasting temperature: 20 °C

Formats Available: - carton x 6 o 12 bottles 75cl



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