

CASTELFALCO

CHIANTI RISERVA DOCG ORGANIC



History: Chianti Riserva DOCG comes from vineyards that belong to the heart of Tuscany, in its fantastic hills, at an altitude ranging from 150 to 650 mt. above sea level

Appellation: Chianti Riserva Docg

Method of Production: organic

Vintage: 2019

Grape Varieties: 80% Sangiovese, 20% Colorino and Malvasia

Soil: Rocky with a high percentage of clay

Wine-making Technique: soft crushing; temperature is controlled during fermentation and maceration to express the typical characteristics of these elegant grapes

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: <2 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: intense ruby red

Aroma: notes of cherry, plum, black pepper

Taste: intense and smooth

FOOD MATCHING

It is perfectly combined with the typical “bistecca alla Fiorentina” and roasted potatoes, but also truffle based dishes