



CONTEMASSI

Chianti Classico DOCG Riserva

Region Tuscany

Alcohol 13%

Grapes 100% Sangiovese

Vinification and refinement

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is stored in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 24 months. It completes its refinement in bottles for a minimum period of 3 months.

Wine description

Colour: Deep ruby red colour.

Bouquet: Intense and characteristic bouquet, earthy, with wild red berries and underwood notes.

Taste: Harmonious, dry, savoury, strong and persistent.

Food pairings

Ideal with roasts, game meat and duck. Serve at room temperature.