



CONTEMASSI

Chianti DOCG Riserva

Region Tuscany

Alcohol 12.5%

Grapes 85% Sangiovese, 10% Canaiolo, 5% Cabernet Sauvignon

Vinification and refinement

Traditional vinification method: ripe grapes are harvested from the best vineyards and almost immediately crushed in order to minimize oxidation. The must is then fermented in large stainless steel tanks at a controlled temperature of 23-24° C. When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of colour and structure for a period of 10-15 days. At the end of fermentation the wine is stored at a constant temperature in Slavonian oak casks for a minimum period of 24 months.

Wine description

Colour: Bright ruby red colour.

Bouquet: Intense and characteristic bouquet, fruity with a violet fragrance.

Taste: Dry and harmonious with notes of dark chocolate and black cherries.

Food pairings

Ideal with grilled meat and pasta dishes with rich tomato sauce. Serve at room temperature.