

LEONARDO DA VINCI

CHIANTI RISERVA



TECHNICAL INFORMATION

APPELLATION

Chianti Docg Riserva

PRODUCTION AREA

Vineyards of Vinci and neighboring municipalities



85% SANGIOVESE

10% MERLOT

5% OTHER RED GRAPES

TASTING NOTES



Purple red in color and of good clarity



On the nose, hints of ripe fruit first emerge, such as cherry and currant, ennobled by a slight spiciness of vanilla and cinnamon



The gustatory examination reveals a full structure, where the soft sensations are perfectly integrated with silky tannins and balanced acidity. Enjoyable finish, with good length of flavor



Appetizers with meat sauces, second courses of grilled meat (BBQ)



18°C

VINIFICATION

Fermentation takes place in steel vats for a period of 12-14 days, at a controlled temperature of 28-29°C

AGING

Aging takes place in French oak barrels for a period of 10 months

HARVEST PERIOD

Between 20th September and 10th October

AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

EXPOSURE

Various, with prevalence in the South

SOIL TYPOLOGY

Alluvial deposits of the Pliocene Epoch, rich in shells

VINE TRAINING

Mainly Guyot, but also spurred cordon and, for the older vineyards, Tuscan 'archetto'