

VERGINE DELLE ROCCE

CHIANTI RISERVA




Leonardo da Vinci SpA is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.


TECHNICAL INFORMATION


APPELLATION
Chianti Docg Riserva


PRODUCTION AREA
The hilly areas of Vinci,
Cerreto Guidi and neighboring
municipalities


 85% SANGIOVESE
10% MERLOT
5% OTHER RED GRAPES

TASTING NOTES

 Purple red color with intense
chromatic nuances

 Fruity and spicy hints of cherry,
vanilla and cinnamon

 On the palate it confirms the olfactory
sensations, enriched by soft tannins
that anticipate a long finish

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

 18°C

VINIFICATION

Ripe grapes were left on the skins for about 10-12 days. Fermentation took place at a controlled temperature of 27-28°C

AGING

After being removed from the skins, the wine was stored in steel to complete the malolactic fermentation. The wine was then aged in French and American oak barrels for 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 from the Pliocene
Epoch, rich in shells

VINE TRAINING

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