

GRANDUCATO



Chianti Classico Riserva

DOCG

VARIETY: SANGIOVESE, CANAIOLO, COLORINO
TOSCANO

HARVEST: OCTOBER

VINIFICATION : STAINLESS STEEL

REFINEMENT: AROUND 24 MONTHS IN OAK BARRELS

Colour: Fine garnet red colour.

Bouquet: Fine bouquet with hints of red fruit, violets and some notes of vanilla and cocoa.

Taste: Elegant with soft tanning and a flavour of coffee and liquorice.

How to serve it: "Bordeaux" glass size and bigger.

Serving Temperature: 16/18°

Pairings: First courses, red meats, pâté and fois gras, mature cheeses.

Longevity: Excellent longevity.

Size 75 cl.