

CHIANTI CLASSICO RISERVA

Producer **IL PAGGIO**

CAPITALWINES.

Appellation

Chianti Classico D.O.C.G. Riserva

Wine Type

Red

Vintage

2008

Grape Variety

100% Sangiovese

Sensory Characteristics

The Chianti Classico Riserva is deep, ruby red with a bouquet of ripe fruit, cinnamon, cloves and wisteria. Dry and assertive on the palate, it is well balanced in texture with fine-grain tannins and a pleasant fruity note. Only the best Sangiovese grapes, grown on the estate vineyards, are picked to produce this reserve wine. Pairs well with grilled and roasted meats and mature cheeses.

Harvest

Usually for the Sangiovese takes place during the third week of September

Vinification Process

Fermentation for 20 days, in keeping with careful tradition. Maturation: lengthy ageing in small, French oak barrels for at least 21 months. After bottling, the wine matures for another three months before release.

Alcohol Content

14%

Soil Type

Tufaceous with presence of soil skeleton and some argillaceous schist.

Vine Cultivation System

Spurred Cordon

Grape Yield

60 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Tuscany

Area: Castelnuovo
Berardenga - Siena



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