



La Casa di Bricciano



vinwine brands

## Chianti Classico Riserva D.O.C.G.



**Grape Variety** 80% Sangiovese, 10% Merlot & 10% Cabernet Sauvignon

**Vineyard Location** Gaiole in Chianti Hills - Tuscany Altitude: 550 m / 1800 ft

**Soil** Shallow, with lots of shale

**Training System** Guyot

**Vine Density** 5,800 vines per hectare

**Yield Per Hectare** 10,000 kg. per hectare

**Vineyard Size** 3.8 hectares

**Annual Production** 3,950 Bottles / year

**Harvest** Hand harvesting in crates

**Vinification** Fermentation and skin contact for 14 days in stainless steel vats

**Aging** 5 months in 225 liters French oak barrels, 3 years of bottle aging

**Organic Certifications** Certified EU Organic/ USA Made with Organic Grapes by QCERTIFICAZIONI S.R.L.

**Alcohol Vol** 14%

**Color** Bright ruby red

**Aroma** Fine, fresh, and full, with notes of red berries and spices in which you can distinguish vanilla, cinnamon and worked leather

**Taste** Gentle structured, harmonious, and warm

**Food Pairing** Well combined with cold cuts, pasta, red meats, wild game, and aged cheeses

**Serving Temperature** 18°C / 64.4°F

**Type Of Cork** Natural cork

**Bottle Size (L)** 0.75

