



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

Vintage: 2018

Alcohol content: 14%

Grapes: Sangiovese

Soil characteristics: Hills with limestone, rock and clay.

Altitude: around 480 mt. amsl

Growing system: Spurred cordon

Vinification: Stainless steel

Malolactic fermentation: Concrete tanks

Aging: 24 months in oak tonneaux second/third passage

Bottle aging: 12 months

Color: Intense ruby red with purple reflections

Nose: Intense, persistent with blackberry and currant scent

Tasting notes: Good structure, freshness and minerality, soft tannins with an excellent persistence

Aging plateau: 15 years