



Cafaggio Chianti Classico Riserva



Varietal: 100% Sangiovese

Appellation: Chianti Classico DOCG

Alcohol %: 13

Residual Sugar: 1.4 gr / liter

Acidity: 5 gr / liter

ph: 3.5

Tasting Notes: Silky, with nutty fruit and a hint of bitter chocolate character. Full-bodied, with fine tannins and a long finish.

Aging: Maturation for 18 months in 65 hl Slavonian oak barrels, and bottle-aged for three months before sale.

Winemaking: Alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump overs with air, spontaneous malolactic fermentation.

Food Pairing: Roast lamb with rosemary and garlic. Roast or braised veal, especially with mushrooms. Tuscan-style sausages and beans



Accolades

2018 **93** pts J. Suckling

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