



Le Piazze

Chianti Classico Riserva



Varietal: Sangiovese 90%, Cabernet Sauvignon 5%, Colorino 5%

Appellation: Chianti Classico Riserva DOCG **Alcohol %:** 14

Residual Sugar: gr/ liter **Acidity:** gr / liter

Soil: Predominantly Alberese, mix of clay and limestone

Tasting Notes: Ruby red color with garnet notes. Intensely winery aroma with notes of ripe fruit, spices, and persistent soft scents. On the palate it is pleasantly tannic, harmonious, and velvety.

Ageing: 18 months, 50% in big oak barrel & 50% in barriques, 3 months in bottle.

Winemaking: All grapes are manually harvested, once they reach the perfect phenolic maturation, and separately vinified. The fermenting juice undergoes a prolonged temperature-controlled maceration in stainless steel tanks, with frequent pump overs to ensure an intense color extraction and structure. Once the fermentation is over the wine is racked into our ageing barrel cellar.

Food Pairing: Grilled meat, mushroom-based dishes, and hard cheeses.

Accolades



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com