



CHIANTI RISERVA

D.O.C.G.

Appellation:

Chianti Riserva DOCG

Vintage:

2018

Grapes:

Sangiovese

Area:

Chianti Hills: 250 Metri s.l.m.

Soil profile:

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro limestones, with abundant gravel-pebble mixture. Some extension into silt- and sand-rich soils. The vineyards, at elevation of 350-470 metres.

Vinification:

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 12-15 days at 82°F and 86°F, with programmed punchdowns and daily pumpovers. Malolactic fermentation in steel. The wine is then bottled and given an additional 2 months' bottle ageing.

Alcohol level: 13%

TASTING NOTES

Our Chianti Riserva DOCG Polvere di Stelle has a full garnet-red color. The nose is ample with delicate fragrances of red fruits, violets, irises, licorice, wood spice, and earth. The palate is full and balanced, showing notes of almonds, tobacco, toasted wood, bright red fruits, sweet herbs, exotic spices, and delicate minerals that lead to robust tannins and a long finish. Serve it at 64°F with roasts and matured cheeses


MARZOCCHI
VINI TOSCANI