

REDILUCE CHIANTI RISERVA DOCG



VINTAGE

2015

APPELLATION

Tuscany, Italy

VARIETAL

85% Sangiovese 10% Canaiolo and 5% Cabernet Sauvignon

TASTING NOTES:

Our specially blended Chianti Riserva reveals a richly textured complexity and a savory spice component that lends depth and interest. Two years of oak aging and further bottle aging add complex aroma and refined finish.

Superb with grilled meats and vegetables or pasta in a rich tomato sauce. Room temperature is suggested.

WINEMAKING:

Grapes sourced from vineyards of Chianti area, approx. 250 m above sea level. Grapes are harvested and immediately crushed in order to minimize oxidation. When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of color and structure for a period of 10-15 days. At the end of fermentation the wine is stored at a constant temperature in Slavonian oak casks for a minimum period of 24 months.



ALCOHOL

12.5%

pH

3.39

RELEASE DATE

3/20/19

HARVEST DATE

September 2015