



REDILUCE

CHIANTI RESERVA DOCG

Tuscany, Italy

The Rediluce Chianti Reserva are grapes sourced from select vineyards of Chianti area. 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.

At the end of fermentation, the wine is stored at a constant temperature in Slavonian oak casks for a minimum period of 24 months

Profile



Rediluce Chianti Riserva is a richly textured wine with a savory spice component that lends depth and interest. The deep ruby color opens to a bouquet of flowers with an earthy flint. The aromas blend beautifully with notes of dark cherries, plums and savory spice. Two years of oak aging and further bottle aging add to a refined finish.

Pair



Superb with grilled meats and vegetables, pasta in a rich tomato sauce, cured meats and aged cheeses.

Room temperature is suggested.

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