

FERRANTE

Chianti DOCG Riserva

Production area: TUSCANY

Alcohol content: 12,5% Vol.

Grapes: SANGIOVESE
AND RED-GRAPE VARIETIES

VINIFICATION AND REFINING

Traditional vinification method: ripe grapes are harvested from the vineyards in Chianti area and are almost immediately crushed in order to minimize oxidation. The must is then fermented in tanks at a controlled temperature (20-25°C). When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of colour and structure. At the end of the fermentation, the wine is stored at a constant temperature, aging for a minimum period of 24 months.

TASTING NOTES

Colour: Bright ruby red colour tending to garnet.

Bouquet: Intense and characteristic bouquet, fruity with a violet fragrance.

Flavour: Dry and harmonious, with velvety notes of black cherries.

FOOD PAIRINGS

Ideal with grilled meat and pasta dishes with rich tomato sauce.

Service Temperature: 18/20°C.

