

CONTEMASSI

Chianti DOCG Riserva

Production area: TUSCANY

Alcohol content: 12,5% Vol.

Grapes: 85% SANGIOVESE
10% CANAILOLO
5% CABERNET SAUV.

VINIFICATION AND REFINING

Traditional vinification method: ripe grapes are harvested from the best vineyards and almost immediately crushed in order to minimize oxidation. The must is then fermented in large stainless steel tanks at a controlled temperature of 23-24° C. When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of colour 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.

TASTING NOTES

Colour: Bright ruby red colour.

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

Flavour: Dry and harmonious with notes of dark chocolate and black cherries.

FOOD PAIRINGS

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

Service Temperature: 18/20°C.

