

CONTEMASSI

Chianti Classico DOCG Riserva

Production area: TUSCANY

Alcohol content: 13% Vol.

Grapes: 100% SANGIOVESE

VINIFICATION AND REFINING

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is stored in Slavonian oak casks where it performs malolactic fermentation and ages for a minimum period of 24 months. It completes its refinement in bottles for a minimum period of 3 months.

TASTING NOTES

Colour: Deep ruby red colour.

Bouquet: Intense and characteristic bouquet, earthy, with wild red berries and underwood notes.

Flavour: Harmonious, dry, savoury, strong and persistent.

FOOD PAIRINGS

Ideal with roasts, game meat and duck.

Service Temperature: 18/20°C.

CURIOSITY

The first documents identifying Chianti with a wine production area, are dated back to the 18th Century and referred to the Lega del Chianti (League of Chianti) born in Florence to regulate the administrative relationships with the producers of a red Sangiovese-based wine, in Radda, Gaiole e Castellina (currently part of the Chianti Classico production area known as Golden Triangle). The sign of the Lega del Chianti was a black rooster that became later the emblem of the Chianti Classico Consortium.

