

## CHIANTI RISERVA DOCG GRANDE AQUILA



**GRAPES:** Sangiovese min.75% with the addition of other complementary red grapes.

**VINE AGE:** Various plots planted in different years.

**ALTITUDE:** Different altitude depending on the vineyard.

**EXPOSURE:** Different exposures depending on the vineyard

**SOIL:** Clay and calcareous



### WINEMAKING

Vinified in stainless steel tanks at a controlled temperature of max. 25°C with a maceration of about 15 days.



### REFINEMENT

Aged partly in cement tanks for a minimum of 18 months and partly in oak barrels, subsequently it is aged in bottles for a minimum of 3 months.



### TASTING NOTES

Ruby red colour of good intensity with slight garnet tinges. Typical bouquet with suggestions of mature red fruits, tobacco, oak spices, and mineral notes. Well structured, harmonious and smooth, with soft tannins, typical mineral notes and a very long-lasting flavour.