



GUINIGI

CHIANTI CLASSICO RISERVA

D.O.C.G.

2018

TASTING NOTES

Captivating and complex, this Italian red has a bold ruby red color as it swirls in the glass. Aromas of violets, ripe fruit and vanilla develop into subtle balsamic notes and hints of licorice. Soft and velvety on the palate, a rich structure leads to a pleasantly persistent finish.

WINEMAKER NOTES

The grapes were sourced from the D.O.C.G. Chianti Classico area, specifically the region between Florence and Siena. Characterized by shallow clay soils, high elevation and a temperate climate, these vineyards allow the grapes to ripen to their full potential. Harvested in mid-October, the grapes are destemmed and gently pressed before fermentation in stainless steel tanks. After fermentation, the wine is then matured in a combination of stainless steel and oak to enrich its bouquet and soften its character. Once the wine is stabilized, filtered and refined, it is then bottled. The total aging period including three months in bottle is twenty-four months which adheres to regulatory guidelines.

FOOD PAIRINGS

This wine pairs exceptionally well with meat-based pasta, roasted leg of lamb, and game dishes such as venison and wild boar. It can also be served alongside a variety of cheeses, the most exceptional pairing being seasoned pecorino.

VARIETALS

80% Sangiovese
10% Cabernet Sauvignon
10% Merlot

APPELLATION

100% Chianti Classico D.O.C.G.

TA

5.8 g/L

ALCOHOL

13.5%

SRP

\$28

UPC

8 10034 60024 0

