

Chianti Classico DOCG Riserva «Casale dello Sparviero»



Refinement and elegance are the predominant characteristics of this wine. Its complex olfactory structure, freshness and persistence on the palate make it instantly pleasant and exciting over time.



BLEND

Sangiovese 100%.



AGEING

18 months in French oak barriques followed by a minimum of 6 months in the bottle.



PLANTING DENSITY

3.500 - 6.200 plants per hectare.



YIELD PER HECTARE

40 hectoliters per hectare.



TERROIR

18-year-old vineyards located in Castellina in Chianti. Clayish and sandy soil. Spurred cordon training system.



VINIFICATION

A 15-day-long fermentation on the skins in controlled-temperature cement tanks.



TASTING NOTES

An important and austere wine, with great structure and personality. It has a ruby red color tending to garnet and aromas of ripe berries, jam, spices, pepper and sweet tobacco.

FOOD PAIRING

Important red meat dishes, game and mature hard cheeses

