

CLEMENTE VII RISERVA CHIANTI CLASSICO D.O.C.G. RISERVA



Very intense ruby red colour, sharp fragrance with forest fruit aromas well integrated with spicy notes and an elegant hint of vanilla. Full-bodied, perfectly structured flavour, balanced and harmonious wine with a persistent aftertaste.

Appellation: Chianti Classico D.O.C.G.
Riserva

Grapes: 100% Sangiovese
Zone of production: Chianti Classico
Position/altitude: West / south west -
200 m above sea level

Harvest: Hand harvested with
individual bunch selection
Vinification: Fermentation at a controlled
temperature of 28°C with 15
days' maceration with skins

Aging: 50% in Slavonian oak barrels
for 24 months, 50% in
barriques for 12 months

Bottle refining: At least 3 months

Service temperature: 18° C

Food pairings: Rich red meat, casseroles,
steak, medium cheeses

Available formats: 750 ml