



PIO II CHIANTI RISERVA DOCG



AVAILABLE VINTAGES	Various
VARIETALS	100% Sangiovese
VINEYARD ALTITUDE	400-450m (1200-1350Ft) above sea level.
PLANTING SYSTEM	Spurred Cordon
AVERAGE VINE AGE	20 years
PLANT DENSITY	Circa 4500 plants per hectare
MICROCLIMATE	A temperature that is never excessive in the summer not too cold during the winter. Light but constant ventilation. Southern orientation.
VINIFICATION	In cement vats (50HL) fermentation occurs under controlled temperature with pumpover, pigeage and delestage. Macerated for a minimum of 15 days.
AGEING METHOD	24 months in large Slavonian oak barrels
BOTTLES PRODUCED	Circa 3000
ALCOHOL CONTENT	14.50%
TOTAL ACIDITY	5-5.5g/L
SERVING TEMPERATURE	18-20 C, 65-68 F

TASTING NOTES

A bright red color tending towards purple due to the ageing. A dry, harmonic, full flavored, slightly tannic taste that evolves with age and becomes smooth and velvety. The balance brings out its aromas and fruitiness.

RECOMMENDED PAIRINGS

Typical Tuscan cuisine such as handmade pastas (pici, pappardelle, etc.), polenta, cured meats, aged cheeses and game or red meat.

