Lorenzo Melani

Chianti Riserva DOCG 2020

- 91 points, James Suckling
- 94 points, Luca Maroni
- 89 points, Wine Enthusiast



Grapes: 85% Sangiovese, 10% Merlot, 5% other red grapes (Canaiolo, Colorino)

Tasting Notes: Bright red/purple in color. On the nose there are notes reminiscent of red fruits, blackberries, currants and hints of sweet spices. In the mouth it is full and enveloping, with fresh taste and strong but delicate body.

Aging: Aged for one year in stainless steel tanks and at least 10-12 months in wood barrels.

Food Pairings: Pair with pasta in red sauce, rich red meat, pork or game dishes, mature cheese.

James Suckling: "This shows aromas of red plums and raspberries with dried herbs, tree bark, walnut and spice box. Medium-to full-bodied, sleek and succulent with polished tannins and chalky minerality on the finish. Drink or hold."

