

CHIANTI RESERVE VILLA ALBERGOTTI D.O.C.G. - D.O.P.



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Region:
Tuscany

Territory:
Hills and plateaus of Arezzo area.

History:
Chianti has always been the star of Tuscan wine. It is made from exclusive selected grapes, and this 'aged in wood' wine is the perfect expression.

Harvest:
Manual, with careful selection of grapes.

Grapes:
Sangiovese 85%, Canaiolo 5%, Merlot 5%, Cabernet 5%

Vinification:
Traditional red with maceration of destemmed and the wine after malolactic fermentation is high in wood (oak barrels 80%, 10% French Allier oak barrels, American barrels Missouri 10%) for at least a year.

Alcohol % volume:
13

Sugar ‰:
2 / 3

Total acidity ‰:
5,2 - 5,5

Visual:
Clarity brilliant ruby color with light garnet.

Smell:
Odour vinous, with hints of vanilla and toast, presents slight balsamic notes of wood and spices. Enhances the finesse with aging.

Taste:
Dry, fruity, slightly tannic, well-structured, with good balance and high harmony.

Italian gastronomy:
Full bodied, fine, is good for many occasions: excellent combination with roasts, grilled meats, all red meats, game and mature cheeses

Recommended temperature:
20 - 22 C°