



FATTORIA PETRIOLO



## Chianti Petriolo Riserva DOCG

### CLASSIFICATION

Chianti Riserva DOCG

### BLEND

Sangiovese 90% Merlot, 5% Cabernet 5%

### VINEYARDS

Italy - Tuscany - Province of Florence - City of Rignano sull'Arno - Land recognized by the Chianti disciplinary production since 1932.

Altitude: 300 meters above the sea. Plants per hectare: 4000/5000 with ages from 5 to 25 years

Exposure: South - South / West.

### TYPE OF SOIL

Pliocene origin, clayish - calcareous with a good skeleton.

### HARVEST

From late September to mid-October by hand with selection of the grapes in the vineyard

### YIELD

90 quintals of grapes per 63 hl of wine

### VINIFICATION AND REFINING PROCESS

Fermentation in red with maceration on the skins for about about 15-18 days at a controlled temperature. Maturation: at least 6 months in a large barrel and two further months in barriques. Ageing in the bottle for 2 months.

### TASING NOTES

Color: Ruby red with garnet-red shades

Aroma: Intense and complex with fruity notes of ripe cherries, blackberries and currants

Taste: Full-bodied with hints of vanilla - black pepper - fine tannins

### FOOD PAIRINGS

Main courses, red meats and roasts, game birds and furred, mature cheeses.

### ALCOHOL

12,5%

### RESIDUAL SUGAR

4.0 g / l

