



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

