



DA VINCI CHIANTI RISERVA

Denominazione di Origine Controllata e Garantita

Area of production: The hilly zones in Vinci and some surrounding areas

Grapes: 85% Sangiovese, 10% Merlot, 5% other red grapes

Vinification and maturation: Ripe grape is left on the lees for approximately 8-10 days. Fermentation takes place at a controlled temperature of 27-28° C. After being separated from the lees, the wine was stored to accomplish malolactic fermentation. Oak French and American barrels have been used for 10 months

Tasting notes: Deep purple red in color, with intense chromatic nuances. Fruity and spicy hints of cherry, vanilla and cinnamon. Mediumstructured, on the palate it reflects the olfactory sensations, enriched by soft tannins that disclose a long finish