

PATTINI

CHIANTI D.O.C.G. RISERVA



Wine type:	Red wine
Grapes:	Sangiovese and red-grape varieties according to production protocol
Appellation:	Chianti DOCG
Production area:	Tuscany, Italy
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% vol

Colour: Ruby red colour with garnet hues.

Fragrance: Intense and characteristic bouquet, fruity with a violet fragrance.

Taste: On the palate, it's round and full of body, with a persistent and slightly tannic aftertaste.

Pairing: Perfect with steaks, grilled veal and braised beef.

VINIFICATION:

Traditional vinification method: ripe grapes are harvested and are almost immediately crushed in order to minimize oxidation. The must is then fermented in tanks at a controlled temperature (20-25°C). When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of colour and structure. At the end of the fermentation, the wine is stored at a constant temperature, aging for a minimum period of 24 months.

