



## *Chianti Riserva Alberto Bartali*

### TECHNICAL SHEET

- LINE: Alberto Bartali.
- DENOMINATION: Chianti DOCG Riserva.
- GRAPE VARIETY: Sangiovese 100%.
- PRODUCTION TECHNIQUES: Harvest in the second decade of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C and maceration on the skins for approx. 2 weeks. After racking and subsequent malolactic fermentation, the wine is kept on the lees for 1-2 months. Bottling 24 months after harvesting. The wine is put on the market 3 months after maturing in the bottle.
- COLOUR: Deep ruby red.
- BOUQUET: Intense, spicy and in excellent harmony with red fruits.
- TASTE: Round and very elegant, harmonious and intense.
- ALCOHOL STRENGTH: 12,5% vol.
- SERVING SUGGESTIONS: Roasts, grilled, braised meats, white and red meats.
- SERVING TEMPERATURE: Serve at 18-20°C, uncork half an hour before serving.

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