

PS
WINE

premium wine selection

Vini di Qualità



Chianti Classico Riserva

Fietri

CLASSIFICATION	D.O.C.G.
TYPE	Red
REGION	Tuscany
PROVINCE	Siena, Gaiole in Chianti
GRAPE VARIETY	100 % Sangiovese, from a selection of vineyard Poggio Ciliegio
TYPE OF FARMING	Spurred cordon
HARVEST	At the beginning of October

VINIFICATION

Vinification at controlled temperature in stainless steel vats
Fermentation at 28°C temperature; fermentation period of 35 days. Malo-lactic fermentation for 20 days in oak barrels.

MATURATION

The ageing period is about 18 months: 50% in French oak barrels, 50% in oak allier 18 hl.
Ageing in bottle: 15 months.

TASTING NOTES

From the vinification and the malo-lactic fermentation comes its strength, incisiveness and sincerity, and its spicy notes of black pepper, juniper, tobacco and dark chocolate. Finally then, it is aged in bottles for 15 months, acquiring a smooth, clean, dry palate with well-integrated tannins. The elegant "silk effect" that it has on the palate is worthy of note: enveloping without leaving a trace, except for that of great pleasure.

SIZES AND SPECIAL PACKAGING

75 cl bottles.