

PICCINI®

wines since 1882

CHIANTI CLASSICO RISERVA DOCG

Rich in culture, history and traditions, the oldest area of origin, Chianti Classico, comprises lands in the provinces of Siena and Florence.

Type: Red

Grapes: 100% Sangiovese

Alcohol content: 13 % +/- 0.5 % Vol.

Denomination: DOCG

Production area: Tuscany, Chianti Classico Area

Wine maker: Antonella Conti

Soil: The vines of this hilly area are situated at an average height of 250-400 mt a.s.l., in a continental - but not excessively hot - climate. The combined characteristics of the climate, height and soil make the Chianti Classico area particularly suitable for high quality wine production.

Vinification: The very best grapes from the harvest are destined to form this important wine; during maceration they yield polyphenols and noble tannins that give the wine consistency and balance. The Riserva is a richly structured wine suited to long maturation and can only be called a Riserva if it reaches an alcohol content of 12.5% after a minimum ageing period of 24 months (at least 3 in the bottles). Obviously only the best vintages yielding perfectly formed grapes can result in well-structured wines suitable for ageing.

Ageing: 18 months in tonneaux (5 hl) and 3 months in bottle.

Tasting notes: Intense, dark ruby color. Potent, luscious and velvety, with notes of black berry and raspberry fruit. It shows perfect ripeness and balance. Savory, spicy finish in oak frame.

Food pairing: Ideal with succulent grilled or roasted meats.

Serving Temperature: Recommended serving temperature is 18°C/64°F.

| Size | UPC Code | SCC Code |
|--------|-----------------|-------------------|
| 750 ml | 0 21893 75159 6 | 40 021893 75159 4 |



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