



Podere della Filandra CHIANTI RISERVA DOCG BIO

Denominazione di Origine Controllata e Garantita

GRAPES: Sangiovese Grosso 100%

VINEYARDS: 10-20 years.

ALTITUDE: 300 mt. slm.

SOIL: Medium dough with predominance of clay and galestro.

EXPOSURE: South-West.

BREEDING SYSTEM: Cordon scalloped.

HARVEST PERIOD: End of September

VINIFICATION: The destemmed grapes are vinified in stainless steel tanks at controlled temperature. Alcoholic and malolactic fermentation take place spontaneously in steel.

AGING: In tonneaux for 24 months and in bottle for 1 year

ALCOHOLIC STRENGTH: 14,50 % vol

PRODUCTION: 5000 bottles of 0.75 Lt

SERVICE TEMPERATURE: 16°C.

COLOUR: Intense ruby red very deep.

SMELL: Intense and complex nose, opens with a note of ripe cherry, prolonged by spicy notes like tobacco.

TASTE: Powerful and rich, gives an important warm sensation thanks high alcohol level well balanced from soft ripe tannins and good acidity. Very persistent and long in the finish.

PAIRING: game, stewed meat, mushrooms