



Chianti Classico 2015

APPELLATION Chianti Classico DOCG

BLEND 100% Sangiovese

TERROIR Soils of Limestone and clay

Altitude: 450 – 500 m

VINEYARD Gaiole in Chianti (Siena). Certificated Organic by ICEA and introducing biodynamic practices.

AVERAGE AGE OF THE VINE: 25 years

YIELD 30 hl/ha

HARVEST Picked by hand with 2 selections: in the vines and sorting table.
Date: October 2015.

WINEMAKING Separated by plots. Grapes are crushed by foot and then, either fermented in open top bins or cement "Nomblot" tanks. 15% whole bunches.
Maceration for about 40 days and pressed off.

AGEING Aged 18 months in a mix of cement "Nomblot" tanks, used 500 L Tonneaux and big wooden casks.

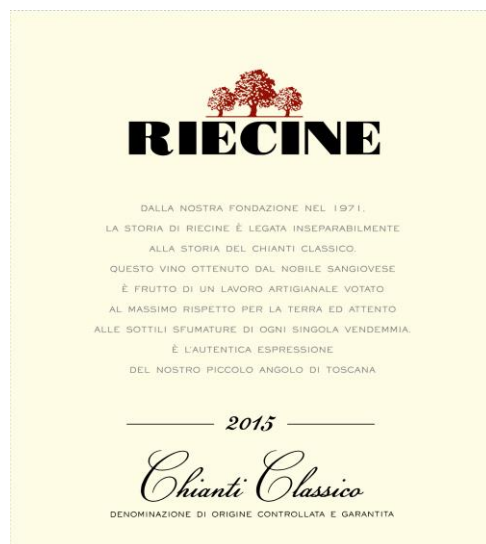
BOTTLING February 2015. Production: 40 000 bottles of 75 cl, plus 200 magnums 1,5 L and 50 Jeroboams 3L.

CELLARING Can be enjoyed now and will last up to 10 years.

TASTING NOTES Fruity and fine red wine, with subtle notes of rose and eucalyptus. Elegant with a medium bodied structure, finishing on velvety and rounded tannins.

FOOD & WINE pairing Accompanies all Tuscan dishes. Ideal with pasta and tomato sauce, al ragù or simply with a drizzle of Olive Oil Extravergine – from Riecine for best results. Goes very well with poultry, meat balls, *Gratins* (meat pie, like *Hachis Parmentier* of Duck - a real blast!) and all kind of slightly spicy stew dishes. Our favorite tips would be for a barbecue with friends, enjoying a sunset.
Serving temperature: 12 -14 °C.

Alcohol: 13,5 %



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