



## ***Chianti riserva 2006***

**Denomination:** D.O.C.G

**Varietal:** Sangiovese 100%.

**Bottles produced:** 12500 bottles (0,750 L each)

**Soils:** hilly soils of Pliocene and Holocene origin with rather clayey soil rich in calcareous skeleton and travertine.

**Altitude:** 250 metres.

**Exposition:** The greatest part of Borgo Santinovo's vineyards is located on the west side.

**Growing system:** Cordon trained simple.

**Vine density:** 5000 vines per hectare.

**Age of vineyards:** Vineyards were planted on March 2002 according to a modern conception.

**Grape harvest:** Chianti Riserva results from an accurate and severe selection that starts in August. The real grape harvest, executed only after reaching the complete maturity of the peel, allows a further selection of the best bunches. Bunches are picked manually by the specialized staff, put into airy boxes and immediately destammed.

**Fermentation:** After the quick destamming of bunches, the must is taken to the alcoholic fermentation with the addition of selected yeasts. The fermentation takes place in stainless steel tanks, maintaining a temperature of < 30°C; maceration on peels is extended for 13-15 days. After the racking, the "flower" is immediately sent to the malolactic fermentation.

**Refinement:** Chianti riserva has been refined for 10-12 months in french-oak barrels (500 hl) before being bottled and ulteriorly refined for other 4 months.

**Alcohol content:** 13,5% vol.

**Sensory properties:** Ruby-red colour, intense aroma of cherry with a spicy aftertaste. It is warm and voluminous, with a good structure enriched by a velvety tannic sensation.

**Combining:** Wine that goes perfectly with grilled meat and game.

**Service temperature:** 16-18°C.