



Fattoria Valacchi



CHIANTI GELSO RISERVA

Type: red wine

Grape variety: 90% Sangiovese, 10% Cabernet Sauvignon

Designation: Chianti D.O.C.G.

Area of production: Barberino Val d'Elsa

Soil composition: loam and clayey soil, moderately rich in layered rocks of sedimentary origin.

Vineyard altitude: 300 m. sea level

Training system: Cordone speronato (spurred cordon)

Vines density: 5000 plants

Harvest period: October

Vinification: traditional vinification in stainless steel vats, with frequent remontages (pumping over) of the skins and maceration for 12 days.

Ageing period: 18 months in French oak second passage barriques

Bottling: July 2009

Alcoholic content: 13,5°

Serving temperature: 18/20°

Food pairing: roasted meat, aged cheese and dishes from the Tuscan tradition

Organoleptic characteristics: intense red colour, ripe red fruit scents. Full bodied flavour with smooth tannins and vanilla aftertaste.