

CHIANTI GELSO RISERVA D.O.C.G.

Chianti Gelso Riserva is produced from a selection of our best Sangiovese grapes. Fermentation and maceration take place in stainless-steel vats at a controlled temperature of 28°C/82°F for about 20-24 days. The aging of the wine takes place on its fine lees to complete malolactic fermentation naturally. Aging in oak barrels for 18-20 months. Assembly of the final blend. Bottling. Refinement in bottle for 4-6 months before being placed on the market.

Denomination: Chianti Riserva D.O.C.G.

Production area: Chianti hills - Barberino Tavarnelle

Grapes: 90% Sangiovese and 10% Cabernet Sauvignon

Vineyard average altitude: 250-300 m/820-984 ft above sea level

Soil composition: medium textured, alkaline soil

Yield per hectare: 60 q

Training system: guyot and spurred cordon

Vine density: 5000 plants per hectare

Winemaking: winemaking and maceration in stainless-steel vats for 20-24 days at a controlled temperature of 28°C/82°F

Aging: in oak barrels for 18-20 months.

Refinement: minimum 4-6 months in the bottle

Serving temperature: 18-20°C/64-68°F

Alcohol content: 13% -13.5% vol.

Organoleptic notes: lively and intense ruby red color. The wine has notes of red fruits, currants, blackberries, enveloped by toasted hints. It has intense and persistent aromas. On the palate, notes of red fruits blend with acid integrity and full and persistent tannins.

Pairings: first courses of game and roasted red meats.

