



ITALO

Chianti DOCG Riserva

GRAPE PERCENTAGES

90% Sangiovese, 10% grape varieties native to the Chianti area including colorino and canaiolo.

VINIFICATION

The grapes used in the "Italo" Chianti Reserve are 100% hand-picked to guarantee maximum quality selection. On reaching the cellar they ferment at a temperature of no more than 25 °C to ensure the flavour and bouquet typical of the production area are fully maintained.

REFINING IN THE BOTTLE

Bottling takes place no earlier than 24 months after harvesting, and sales no earlier than 3 months after refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS

"Italo" is an intense ruby red with garnet reflections. Intense, spicy bouquet, soft and elegant, with notes of violets, red fruits, cherry and marasca. Well-bodied and balanced on the palate, the soft, balanced tannins offering perfect acidity.

ACCOMPANIMENTS

Excellent with classic Tuscan hors d'oeuvres of assorted cooked meats and with bruschetta. Also extremely pleasant with a thick vegetable broth or with grilled red meats.

Service temperature 18 °C.



75 CL



150 CL

