



# Michelangelo



## Chianti DOCG Riserva

*This wine is soft and round the synthesis of a selection of the best Sangiovese and Merlot grapes grown in the municipality of Montespertoli and the surrounding towns. The wine is placed in barrels, where the aging lasts for at least 12-15 months followed a further 5 months in bottle. The wine is made with the latest technology that tend to limit their contact with oxygen and enhance all those that have the characteristics of a Chianti. Depending on the vintage, the grapes can suffer long macerations, even 25-30 days.*

*The wine that is obtained shows an intense ruby red color. The nose is fragrant, fresh, spicy. Flavor soft, full and fruity, slightly tannic, with a pleasant aftertaste very elegant. Wine that goes well with grilled meat, poultry and cheese.*

**DENOMINATION** Chianti DOCG Riserva

**WINE TYPE** Dry red

**GRAPES** Sangiovese, Merlot

**VINEYARD LOCATION** Tavarnelle, Montespertoli, Montaione, Gambassi Terme

**SOIL** Pliocene Clays

**VINEYARD TRAINING SYSTEM** Guyot, Archetto toscano, Cordone

**DENSITY SYSTEM** 4500-5000 vines/hectare

**VINEYARD AGE** 10-20 years

**YIELD** 63 hl/hectare

**HARVEST DATE** September/October