



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