

Setriolo Chianti Classico Riserva

Setriolo

Italy - Toscana - Chianti Classico DCG

Ruby red with spice, cherry and violets in the nose, vertical and fresh with round tannins and long aftertaste.

Specifications

Appellation	Chianti Classico DCG
Wine Type	Red
Varietals	85% Sangiovese and 15% Merlot
Age of Vines	Average 20 years
Agricultural Practices	Organic
Soil type	Pietraforte and Alberese.
Vinification	Harvested by hand; Destemmed and crushed; fermented in stainless steel; pumped over during fermentation; macerated for two week with its skins. 100% of the wine was aged in french oak light toast barrels for 12 months and then 10 months in 750 liter clay amphora Fined and filtered at 3 micron. No residual sugar.
Production	220 (9-liter cases)
Pairings	Pecorino cheese, roasted beef, pici with wildboar ragout.

