

PATTINI

CHIANTI RISERVA D.O.C.G.



Wine type:	Red wine
Grapes:	90% Sangiovese, 10% Canaiolo
Appellation:	DOCG
Production area:	Tuscany, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13,5% Vol.

Colour: Ruby red colour with garnet hues.

Fragrance: Subtle bouquet with hints of sour black cherry, wild berries and violet accompanied by vanilla's nuances.

Taste: On the palate, it's round and full of body, with a persistent and slightly tannic aftertaste.

Pairing: Perfect with steaks, grilled veal and braised beef.

VINIFICATION:

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 28-30°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 10-15 days the wine is separated from the dregs to prevent solubilisations of bitter tannins. The wine ages in oak barrels for about 18 months and is then refined in bottle for a further 6-9 months.

