

TERRE DI PERSETO CHIANTI CLASSICO DOCG «PRIMO SOLE» RISERVA - Year 2019 -



Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Grape varieties: 90% Sangiovese, 10% Cabernet Sauvignon

Aging: for 30 months (with a long period in French oak barrels holding 500 liters), followed by 6 months of aging in bottle.

Alcoholic content: 13.5%

Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack and return); maceration for 20-25 days (depending on the year).

Tasting notes: With a rich ruby red color, it is a ripe wine of refined depth. Intense bouquet with a delicate sensation of red berry fruits, spices, vanilla, hints of smoked wood. Elegant, full-bodied and fragrant on the palate. An excellent and pleasant acidity on the palate, with sumptuous but smooth tannins. Intense and long finish.

SUGGESTED FOOD PAIRINGS: Roasted and stewed red and game meat; steak or bbq grilled meats; aged or strong blue cheeses with soft or hard paste (like stilton); spicy and savory dishes. Or, as a «meditation wine», to be drunk in the evening paired with a long-aged cheese.

Suggested serving temperature: 18 °C/64.40 °