

345
ANNO DOMINI

CHIANTI COLLI SENESI RISERVA 2020

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Our Chianti Riserva encapsulates the essence of the Siena hills' terroir, where a rare marine soil combines with an ideal diurnal temperature range. From here, we obtain an iconic interpretation of Sangiovese, showcasing an extraordinary balance and aging potential from only the finest bunches. We meticulously select organic grapes from the coolest sites of the estate to enhance the wine's elegance. This Riserva proudly honors our territory with a highly selective, limited production destined to mature for several years in the bottle.



GRAPE VARIETY: Sangiovese 100%

ZONE: Tenuta di Montechiaro - Siena.
Alcool: 13,5 % Vol.

VINEYARDS: Selection by Il Capanno (3,5 ha, NE, planted in 2012) and the Cuccule (1,5, E, planted in 2002).
Certified Organic Farming from 2010.

SOIL: Clay-limestone and sedimentary sand with marine fossils and shells.

WINEMAKING & AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Skin maceration: 18 days in concrete vats. Fermentation: 10 days in steel vats. Aging: 24 months in Tonneaux (French Oak Barrels 500 l), 2nd, 3rd year.

BOTTLES: 10000 bottles, 0,75 l - 850 cases

TASTING PROFILE

Color: Intense ruby color.

Aromas: The nose is elegant with aromas of chocolate, dark cherry, myrtle, and sweet spices such as cinnamon.

Taste: The palate is perfectly balanced, tastefully mineral, and persistent with a varietal orange zest-flavored finish.

Serving Temperature: 16 ° C

FOOD PAIRING

The Riserva's style perfectly matches structure and acidity in one harmonious mouthfeel. It pairs well with sausages or tartare, duck ragout, carbonara pasta, mushroom lasagna, pecorino cheese, roasted pork meat, and Chianina steak.



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore