

Principino

CHIANTI RISERVA

ORIGIN: ESTATE- GROWN- CHIANTI D.O.C.G.

VINTAGE: 2015

VARIETIES: 90% SANGIOVESE, 10% CANAILOLO

VINTAGE: The grapes are selectively hand picked, and after a soft destemming and crushing placed in stainless steel vats by natural gravity. The alcoholic fermentation lasts for 10 days and the maceration on the skins continues for 22 days at a controlled temperature of 28°C.

The wine is racked into oak barrels, where it undergoes malolactic fermentation around the end of November and remain there for 30 months before maturing. The wine is then placed in stainless steel vats for one month and then for 6 months in bottle to rest before undergoing a light filtration and bottling.

PRINCIPINO CHIANTI RISERVA remains in the cellar to age in the bottle for six months before being released.

ALCOHOL: 14 % VOL.

TASTE: Intense deep ruby red colour. Interesting, strikingly fragrant and healthy fruit aromas of cherries and raspberries, followed by lighter more complex hints of licurice and coffee. Velvety sweet tannin the palate with a fruit aftertaste in finish, making this a very lingering and extremely enjoyable wine.

