

Florentia

CHIANTI RISERVA DOCG

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

VINTAGE: 2015

VARIETIES: 100% SANGIOVESE,

VINIFICATION AND AGING: The Sangiovese grapes were harvested by hand, after an initial careful selection in the vineyard. Upon arrival in the cellar, they underwent a further scrupulous inspection, with each grape being selected manually. Fermentation took place in stainless steel vats at controlled temperatures with frequent gentle pressing, especially during the first stages, in order to achieve a good extraction of both colourful and structural components. A lengthy period of ageing in wood followed, enabling the wine to acquire excellent stability and increase its aromatic and structural complexity.

ALCOHOL: 14% VOL.

TASTE: Florentia chianti riserva impresses with its rich ruby-red colour and garnet hues. Its charismatic personality emerges even more on the nose, offering a splendid and extremely well-structured aromatic complexity. Clear notes of small black fruits, raspberries and candied orange peel are enriched by subtle balsamic scents of incense and tea leaf. On the palate, the wine develops with crisp fruit and extreme freshness. The dense tannic structure, with smooth, well-rounded tannins, gives it great balance and an extremely long, persistent finish.

