



Famiglia Falorni

Chianti Classico DOCG Riserva

PRODUCTION AREA:

Toscana

GRAPES:

90% SANGIOVESE, 10% CABERNET SAUVIGNON

ALCOHOL CONTENT:

13,0% Vol.

VINIFICATION:

This Chianti Classico is produced from specially selected Sangiovese grapes grown in the vineyards of Chianti Classico appellation, the most ancient Chianti area. Made following traditional vinification methods: completely mature grapes are hand harvested from vineyards. Fermentation at controlled temperatures and prolonged maceration with the skins. When the fermentation is complete, the wine ages for a minimum period of 24 months, it completes its aging in the bottle for a minimum of 6 months.

TASTING NOTES

Colour: Deep ruby red colour tending to garnet.

Bouquet: Intense and characteristic bouquet, earthy, with wild red berries and underwood notes.

Flavour: Harmonious, dry, sapid, strong and persistent.

FOOD PAIRING

Ideal with roasts, game meat and steak.

Service Temperature: 16/18°C.

EAN Code 8051490271786

Bottle Size H 30 cm Ø 8 cm

Boxe Size H 30,5 cm W 16,5 cm D 24,5 cm

Pallet 5 lines x 21 Boxes = 105 boxes (630 bottles)

www.agricoleselvi.it

