

# Chianti Classico Riserva DOCG

Category	Red
Grapes	80 % Sangiovese, 20 % Canaiolo
Appellation	Chianti Classico (DOCG)
Producer	Carpineto
Country	Italy
Region	Toscane
Size	750 ml
Degree of alcohol	13 %
Serving temperature	17 °C
Available	Québec, Ontario, British Columbia, Alberta, Manitoba

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG. EU 1308/2013  
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## Vinification and maturation

The maceration of the skins and fermentation takes place at controlled temperature. Aging is carried out in oak barrels of different sizes and origins for at least one year. The wine is then transferred to stainless steel vats. The refinement continues in bottles for a minimum period of ten months. Carpineto chose to extend the aging beyond the minimum two years required for a Riserva of this appellation, thus making its signature.

## Features

Intense ruby color with garnet reflections. Elegant, harmonious and persistent aromas with notes of vanilla and raspberry. In the mouth, a structured but supple, generous and rich wine.

## Food Pairings

Ideal with grilled or roasted red meats, game and cheeses strong enough.

## Product codes

Québec : 10300023, Ontario : 47118, British Columbia : 130278, Alberta : 682559, Manitoba : 305987

