



Chianti Classico Riserva

Chianti Classico Riserva DOCG

2021

VARIETIES

85-90% Sangiovese with a selection of traditional Chianti Classico varieties

DESCRIPTION

The 2021 vintage experienced a fairly consistent seasonal progression.

Spring rains supported healthy vegetative growth and contributed to building a vital water reserve, which proved essential in facing the drier summer months. The only noteworthy anomaly during the spring was a slight variability in shoot development timing. This was primarily due to a brief cold spell just after Easter, with temperatures dipping below seasonal averages and temporarily slowing vegetative growth, particularly in the cooler zones of the Chianti Classico region. From a phytosanitary standpoint, the season was notably favorable, with no significant pressure from fungal diseases.

Hot summer that favored a slight overripening and gave aromas and structure, without reducing the varietal intake.

Deep and young mauve red color; complex aroma that recalls both the varietal notes of plum and blackberry jam and hints derived from aging, such as licorice, vanilla and a hint of leather. Excellent structure, soft, well sized; excellent balance; well long in the finish.

Goes perfectly with traditional Tuscan dishes.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: 24 months, 12 of which spent in French oak barrels of 60 and 90 hl



Alcohol: 14%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 l

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