



CERTOSA DI BELRIGUARDO

CHIANTI CLASSICO RISERVA DOCG

The Chianti Classico Riserva comes from a hand-made selection of only the best grapes, carefully cultivated in some of the most prized vineyards of the Chianti Classico area. Intense notes of red fruits, cherries and currants stand out in the nose, with floral scents of violet and vanilla. It enters the palate soft and sweet, but with a pleasantly crisp sensation. The Chianti Classico Riserva is perfect with important first courses, but the best pairing is the Florentine steak.

GRAPES	80% Sangiovese, 20% international varieties (Merlot and Cabernet)
LOCATION OF VINEYARDS	Chianti Classico area
ORIENTATION	West, Southwest
ALTITUDE	250-300 meters above sea level
SOIL	Stoney soil, rich in organic substances
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 10-12 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	Vinified in steel for 3 months and matured for 24 months in big barrels and used French oak barriques.
ALCOHOL CONTENT	14.0%
TOTAL PRODUCTION	8,000 bottles
OENOLOGIST	Manuel Pieri



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