



Chianti Classico Riserva DOCG

TAGLIAFUNO RISERVA

THE BEST EXPRESSION OF TAGLIAFUNO

Tagliafune Riserva is a wine from a single vineyard, produced with utmost care. This wine expresses the elegance and specificity of Chianti Classico, and ages well. Delicate and elegant but also intense, deep, and well-structured, it is the pure expression of Chianti Classico.



Classification

Chianti Classico Riserva DOCG



Grapes variety

80% Sangiovese, 5% Cabernet, 5% Merlot, 5% Alicante, 5% Colorino



Harvesting period

From mid-September to early October



Maturation method

Wooden vats for at least 21 months



Refining

Bottle for at least 3 months



Serving temperature

18-20°C



Alcohol grade

14 %



Serving suggestions

First courses with meat sauces, cold cuts, aged cheeses, barbecued red meats, boiled meats

Sizes



0,75 lt



1,5 lt



3 lt