



VARIETALS

80% Sangiovese
10% Cabernet Sauvignon
10% Merlot

APPELLATION

100% Chianti Classico D.O.C.G.

TA

5.8 g/L

ALCOHOL

13.5%

SRP

\$28

UPC

8 10034 60024 0

GUINIGI

CHIANTI CLASSICO RISERVA

D.O.C.G.

2018

93
POINTS

Ten percent cabernet sauvignon and ten percent merlot combined with sangiovese for this fragrant and juicy riserva. Balsamic-covered black cherries and black olive leave a lasting impression. White pepper and mulberry spice up the finish, with a hint of black tea astringency.

TASTING PANEL | APRIL 2022

WINEMAKER NOTES

The grapes were sourced from the D.O.C.G. Chianti Classico area, specifically the region between Florence and Siena. Characterized by shallow clay soils, high elevation and a temperate climate, these vineyards allow the grapes to ripen to their full potential. Harvested in mid-October, the grapes are destemmed and gently pressed before fermentation in stainless steel tanks. After fermentation, the wine is then matured in a combination of stainless steel and oak to enrich its bouquet and soften its character. Once the wine is stabilized, filtered and refined, it is then bottled. The total aging period including three months in bottle is twenty-four months which adheres to regulatory guidelines.

FOOD PAIRINGS

This wine pairs exceptionally well with meat-based pasta, roasted leg of lamb, and game dishes such as venison and wild boar. It can also be served alongside a variety of cheeses, the most exceptional pairing being seasoned pecorino.

