

**CASTELGUFO**



**CHIANTI**  
RISERVA  
ORGANIC WINE

## **CHIANTI RISERVA DOCG ORGANIC**



**History:** this wine comes from vineyards that belong to the heart of Tuscany, between Florence and Siena, at an altitude ranging from 150 to 650 mt. above sea level

**Appellation:** Chianti Riserva Docg

**Method of Production:** organic

**Vintage:** 2017

**Grape Varieties:** 80% Sangiovese, 20% Colorino and Malvasia

**Soil:** Rocky with a high percentage of clay

**Wine-making Technique:** soft crushing; temperature is controlled during fermentation and maceration to express the typical characteristics of these elegant grapes

### **ANALYTICAL DATA**

**Alcohol:** 13% Vol.

**Residual sugar:** <2 g/l

**Acidity:** 5,20 g/l

### **ORGANOLEPTIC EXAM**

**Colour:** intense ruby red

**Aroma:** notes of cherry, plum, black pepper

**Taste:** intense and smooth

### **FOOD MATCHING**

It is perfectly combined with the typical “bistecca alla Fiorentina” and roasted potatoes, but also truffle based dishes

### **London Wine Competition 2020**

Bronze Medal

Castelgufo Chianti Riserva DOCG 2017

Organic

