



VILLA  
VALENTINA

## 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:** 2016

**Grape Varieties:** 80% Sangiovese, 10% Colorino and 10% Merlot

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

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

### ANALYTICAL DATA

**Alcohol:** 13% Vol.

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

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

### ORGANOLEPTIC EXAM

**Colour:** ruby red

**Aroma:** notes of cherry, small red fruits, cranberries

**Taste:** intense and smooth

### FOOD MATCHING

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



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