

# CASTELFALCO

## CHIANTI RISERVA DOCG ORGANIC



**History:** Chianti Riserva DOCG comes from vineyards that belong to the heart of Tuscany, in its fantastic hills, at an altitude ranging from 150 to 650 mt. above sea level

**Appellation:** Chianti Riserva Docg

**Method of Production:** organic

**Vintage:** 2021

**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:** 5,30 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