

ST. GIORGIO

Chianti Classico DOCG Riserva

Production area: TUSCANY

Alcohol content: 13,5% Vol.

Grapes: SANGIOVESE
AND RED-GRAPE VARIETIES
ACCORDING TO PRODUCTION PROTOCOL

VINIFICATION AND REFINING

Completely mature grapes are crushed right after harvest. The must is then fermented in tanks at a controlled temperature (20-25°C). When the primary fermentation is finished, the wine performs malolactic fermentation and ages for a minimum period of 24 months. Chianti Classico DOCG is one of the most well-known wines in the world and it bears the name of the land from which it arises, in compliance with strict standards that protect and guarantee the quality. The Chianti Classico area is in fact the most ancient part of Chianti.

TASTING NOTES

Colour: Deep ruby red colour tending to garnet.

Bouquet: Intense and characteristic bouquet of strawberry and violet, with wild red berries, earthy and with underwood notes.

Taste: Harmonious, dry, savory, strong and persistent.

FOOD PAIRINGS

Ideal with roasts and game, pasta with meat sauce and any kind of well flavored dishes.

Service Temperature: 18/20°C.

AWARDS

94 pts: Luca Maroni 2025 - vintage 2019

96 pts: Luca Maroni 2023 - vintage 2017

