

ST.GIORGIO

Chianti DOCG Riserva

Production area: TUSCANY

Alcohol content: 13% Vol.

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

VINIFICATION AND REFINING

Traditional vinification method: ripe grapes are harvested from vineyards in the Chianti area and are almost immediately crushed to minimize oxidation. The must is then fermented in tanks at a controlled temperature (20-25°C). When the primary fermentation is finished, the wine is stored in contact with the skins for greater extraction of colour and structure. Afterwards, the wine is stored at a constant temperature, ageing for a minimum period of 24 months.

TASTING NOTES

Colour: Deep ruby red colour tending to garnet.

Bouquet: Intense, fruity fragrances of cherries and strawberries.

Taste: Full, harmonious, and quite tannic, long finish and very winding.

FOOD PAIRINGS

Ideal with pasta with a meat sauce, burgers, roasted or braised veal, especially with mushrooms.

Service Temperature: 18/20°C.

AWARDS

91 pts: James Suckling 2024 - vintage 2021

95 pts: Luca Maroni 2023 - vintage 2019

