



## CHIANTI CLASSICO RISERVA

Toscana, Italy

Castello di Ama

[www.castellodiam.com](http://www.castellodiam.com)

### Method & Production

The Sangiovese and Merlot grapes were hand-picked in early October, they were visually inspected on a sorting table, then de-stemmed and gently pressed. Each grape variety was fermented separately, in stainless steel, followed by numerous pumpovers each day. After macerating on the skins for about 21-23 days, the wine underwent malolactic fermentation. Following assemblage of the final blend, the wine was transferred to barriques, 20% new and the remainder used, for approximately 12 months maturation.

### Tasting Notes

Lively and intense, the bouquet is composed of wild berry fruit. A gorgeous, aromatic marriage of fruit and spice give way to this refined and stylish wine.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
CO0508	Chianti Classico Riserva	Sangiovese: 80% Merlot: 0% Malvasia Nera: 0% Cabernet Franc: 0%	2008	13.5%	Cork	6X0.75lt	No	No	No