

CHIANTI DOCG RISERVA

Appellation: Chianti Docg Riserva

Region: Tuscany

Grapes: 85% Sangiovese,
10% Canaiolo, 5% Cabernet S.

Alcohol: 12.5%



In the early 1900's, Ferrante Castellani embarked on a courageous journey to move his family from Guiliano di Roma to America. Bringing with him nothing more than his family and desire to find a place in the New World, Ferrante came through Ellis Island as many Europeans did and eventually settled in New York.

Today, his grandsons and great grandsons have collaborated with Piergiorgio Castellani to craft wines from Italy. Piergiorgio's family has been a prominent in the Tuscan wine community for over a century. With over 300 hectares of estate vineyards in Tuscany—from the coastal area to Colline Pisane to Chianti Classico, the vineyards are tended to with special care to bring the best expression of the vineyard and highest quality from each property.

Vinification and refinement: Old traditional vinification method: completely mature grapes are harvested from vineyards and crushed almost immediately. Afterwards the grapes are poured in large inox tanks for fermentation. The primary fermentation evolves at a controlled temperature of 23-24° for a certain period till the extraction of 25/30gr of sugar. When the primary fermentation is perfect, the wine is filtered and stored at constant temperature in Slavonian oak casks for a minimum period of 24 months. It completes its refinement in dark bottles for a minimum period of 3 months.

Description: Bright ruby red colour. Intense and characteristic bouquet, fruity with a violet fragrance. Dry and harmonious with notes of dark chocolate and black cherries

Food Matches: Ideal with grilled meat and pasta dishes with rich tomato sauce. Serve at room temperature.

