



IL MURO

Chianti Riserva DOCG



FEATURES

Our Riserva represents the selection of the best Sangiovese grapes from our best vineyard «Galloffo vecchio», aged in traditional tuscan big chestnut wood barrels. The use of chestnut barrels is our conscious choice to keep the tradition of ageing with chestnut barrels alive.

DENOMINATION: Chianti Riserva

VARIETAL: 100% Sangiovese

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Galloffo Vecchio", att. 300mt above sea level

SOIL: Clay loam rich in marl «galestro»

VINIFICATION:

The Sangiovese was fermented and put to the big oak/chestnut barrels for 18 months of ageing, following a lengthy aging in the bottle for 6 months to obtain the optimal maturation.

TASTING NOTES:

It's bright ruby red in color. Its aroma is a wild notes of ripe mulberry, permeated by notes of roasted coffee beans and dark chocolate, that come from the large barrels.

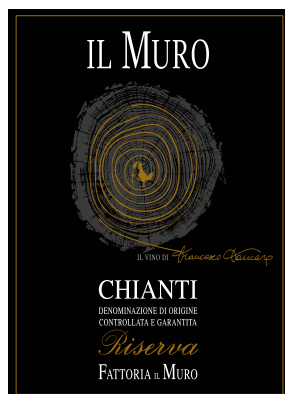
Well-balanced, velvety, with important excellent structure and prolonged concentrated finish with persistent typical Sangiovese tang.

FOOD PAIRING: T bone steak

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 15-17°C

ALCOHOL: 13.5%



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