



CHIANTI LUCARELLO RISERVA

TECHNICAL CARD

GENERAL DATA

Vineyard: located at Lucarelli in the municipality of Radda in Chianti.

Kind of ground: Lime, clay, sand.

Grape: 95% Sangiovese, 5% Canaiolo

Vines per hectare: 7300

Type of cultivation: Cordon trained

ORGANOLEPTIC CHARACTERISTICS

It has an intense garnet red color. On the nose it recalls liquorice, forest fruits and vanilla. On the palate it is full-bodied with balanced tannins and a very long and elegant finish.

GRAPE HARVEST

The grapes are harvested by hand using boxes, followed by gentle destemming. The fermentation takes place at a controlled temperature of 23°C on skins for twenty-seven days.

VINIFICATION

Malolactic fermentation in wooden barrels follows, for all the must in wooden casks. Twenty-four months of maturing follow in wooden barrels at a constant temperature of 16°C. At the end of this period, the wine is bottled. There follows a further long period of refining in the bottle.

FURTHER INFORMATION

Drink with: first courses with ragout sauce, grilled meat in general, game and matured cheeses.

Longevity: 10-12 years.

Serve at: 17-18°C.

PRIZES AND AWARDS:

DUE BICCHIERI "Gambero Rosso"

Vintage 1996-1997-1999-2006-2007

QUATTRO GRAPPOLI Guida "Duemilavini" A.I.S.

Vintage 1998-2001-2002-2003

90 PUNTI "Wine Spectator"

Vintage 1998 - 2001

"Red Wine of the year" 2006

Vintage 2003