

FOHO

Chianti Classico D.O.C.G. – Riserva 2015

Analyzing

Production area: Casa al Vento, Gaiole in Chianti (Siena)

Grape Variety: Sangiovese 100%

Altitude: 456 slm

Cultivation method: cordone speronato

Grape-harvest: by hand during the first decade of October

Vinification: in red with thermo controlling fermentation

Maceration: about 30 days

Ageing: 18 months in oak barrels and at least 6 months in bottle

Alcohol content: 14% vol.

Tasting

Ruby red colour with garnet highlights. The aroma is very intense and complex; you can smell immediately spiced wood notes (nutmeg and cacao) and then the typical Chianti fragrance of violet. The wine is smooth, elegant, warm with a long aftertaste

Serving temperature: 18° - 20° C

Food matching: meat second courses

The best match of our Chef: Fagiano alla senese

