

BONACCHI®

dalle Colline di Toscana

CHIANTI RISERVA DOCG



Grapes: 100% Sangiovese

Harvest: from the end of September to the beginning of October.

Vinification: after harvesting, the vinification is carried out in temperature controlled stainless steel tanks, the extraction techniques are daily replenishment and delestage to obtain delicate extraction from the skins of quality compounds: polyphenols and coloring substances. Malolactic fermentation occurs spontaneously after alcoholic fermentation.

Ageing: after fermentation, the wine is aged for 1 year in stainless steel tanks, then transferred into large French oak barrels and a part in barriques and tonneaux. Here it rests for a period ranging from 6 months to 12 months.

Tasting characteristics

Colour: intense ruby red.

Aroma: Intense, nose-like scent, characterized by notes that recall red fruits, blackberries, black currants and nice vanilla traces.

Taste: full and enveloping, cool. Intended for the tannin well balanced by the softness and acidity.

Food Pairing: roast, braised, game, Florentine steak, seasoned cheese and salami.

Serving temperature: 18 °, it is recommended to open at least half an hour before serving



Containers and packaging:

Bottle UPC Code 852957002343

Carton 10852957002340

Bordolese bottle 500g lt. 0,750

Carton x 12 bottles

Pallet x 70 cartons (5 layers x 14)

Carton weight kg. 15.6

Pallet weight kg. 1.092

HTS CODE 22042166