



Castello della Paneretta



CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

<i>Colour</i>	Intense red
<i>Nose</i>	Elegant and engaging flavours (cherries, prunes, berries)
<i>Taste</i>	Full and harmonious with soft tannins
<i>Grapes</i>	Sangiovese 90% Canaiolo 10%
<i>Training system</i>	Spurred cordon, guyot
<i>Vinification technique</i>	Hand-picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10-12 days
<i>Aging</i>	French oak barrels 50 and 30 hl for 24 months
<i>Average production</i>	20.000 bottles

Distributed in Italy by Pellegrini Spa www.pellegrinispa.net