



## Poggio Civetta Chianti Classico DOCG Riserva

<b>ORIGIN</b>	Central Tuscany
<b>GRAPES</b>	Sangiovese 70%, Cabernet Sauvignon 5%
<b>ALCOHOL CONTENT</b>	13%
<b>RESIDUAL SUGAR</b>	3 gr/l
<b>MATURATION</b>	Soft pressing of the grapes fermented in stainless steel tanks at controlled temperatures with alternating low and medium temperatures (between 16 °C and 24°C) for 10 days, with macro oxygenation. Aging wine in French oak barrels for 9 months and at least 5 months in the bottle before release
<b>COLOUR</b>	Ruby red with garnet
<b>FRAGRANCE</b>	Aromas of sweet spices and decided with hints of berries
<b>TASTE</b>	Delicate wine for his sweet attack on the palate, thanks to its simplicity, it exalts the typical tastes of the Chianti wine
<b>RECOMMENDED WITH</b>	Ideal with red meats, game, tasty soups and mature cheeses
<b>ACCOLADES</b>	AWC Vienna 2017 - Silver Medal 2017
<b>SERVING TEMPERATURE</b>	18 - 20°C
<b>ORDER CODE 750ml</b>	LQROS02/ 12 per carton

