



TERRABIANCA



Chianti Classico Riserva "Croce" DOCG 2014

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| Grapes: | 100% Sangiovese |
| Region: | Tuscany |
| Vineyard Location: | From vineyards located in Radda in Chianti Classico |
| Exposure: | Southwest |
| Altitude: | 650-1,650 feet above sea level |
| Soil: | Calcareous substrates of sand and two types of clay (argilla and creta) |
| Vine Training: | Spurred cordon trained |
| Vine Age: | Some 15-20 years, others around 8 years |
| Time of Harvest: | Early October |
| Vine Density: | 1,900-2,510 vines per acre |
| Yields per Vine: | 3.5 lbs. per vine |
| Total Production: | 45,000 bottles |
| Vinification Process: | The grapes are selected at the winery before being approved for separate vinification in stainless steel tanks at a controlled temperature. |
| Aging Process: | The wine ages for 15 months in Slavonian and French oak casks followed by an additional six months of bottle aging |
| Alcohol Content: | 13.50% |
| Tasting Notes: | Brilliant ruby red with light purple reflections and notes of marasca cherry, plum, vanilla, and licorice. Balanced and harmonious on the palate with excellent structure. |
| Winemaker: | Roberto Guldener & Vittorio Fiore |
| Winery Philosophy: | Up to 10 years Spring |
| Cellaring: | Cork |
| Bottled: | Pairs well with red meat and game dishes. |
| Closure: | |
| Food/Menu Pairing: | |