

Toscolo®



Chianti Classico Riserva DOCG 2018

Grapes:	90% Sangiovese, 5% Cabernet Sauvignon & 5% Merlot
Region:	Tuscany
Altitude:	656-1,148 feet above sea level
Soil:	Clayey-calcareous terrain
Vine Training:	Spur pruned cordon trained
Vine Age:	10-30 years old
Vine Density:	2,425 vines per acre
Total Production:	9,000 bottles
Vinification Process:	Temperature-controlled fermentation, followed by delicate maceration on the skins for 15-18 days, with daily pumpovers
Aging Process:	Aged two years in barriques, followed by six months' bottle age.
Alcohol Content:	13.00%
Tasting Notes:	Brilliant ruby color with garnet reflections; ample bouquet of marasca cherries, plums, violets and iris
Winemaker:	Franco Bernabei
Cellaring:	Up to 10 years
Closure:	Cork
Food/Menu Pairing:	Ideal for red meats and seasoned cheeses