

DORATI CHIANTI RISERVA

Denomination: Chianti Riserva DOCG

Production area: This wine is produced in the heartland of Tuscany, between Florence and Siena.

Alcohol: 12% - 13%

Cultivation system: Guyot and Spurred cordon

Soil composition: Medium-textured, clay-like and marl.

Output per hectare: 8 tons

Aging: This wine is aged for over a year in large oak barrels and then it is refined in the bottle for approximately 4 months.



Tasting notes: The wine is produced from Sangiovese grapes from top production areas. Given its marked characteristics, the wine has matured for over a year in oak barrels and then refined in bottles for about four months, thus enhancing its bouquet and refining its body and smoothness. It is particularly appreciated for its intense ruby red color, tending to garnet with ageing, and for its intense and typical bouquet and balanced structure. It is a pleasant and easy drinking Riserva.

Food pairing: Dorati Chianti Riserva is especially well suited to accompany spit roasts, roasted game and aged cheeses.

Serving suggestions: This wine should be served at about 68° F, and it is best to uncork an hour before serving.