

CHIANTI CLASSICO RISERVA 2010

Made from a selection of the very best lots in the 2010 vintage, this wine represents Fattoria di Petroio highest quality product.



<u>Total production:</u>	3300 bottles
<u>Bottled:</u>	November 2013
<u>Blend:</u>	90% Sangiovese, 10% blend Colorino, & Malvasia Nera.
<u>Fermentation:</u>	Traditional; duration 20 days.
<u>Permanence on yeast:</u>	90 days with technique of batonnage.
<u>Aging:</u>	12 months in Tonneaux of french oak; 24 months in 25hl oak barrel.
<u>Organoleptic examination:</u>	<p>Deep and intense ruby red color.</p> <p>Complex aromas on the nose where mature fruit combines with more vegetal nuances, all woven through with spicy, as well as, tertiary veins (hay and grass, cinnamon and cloves, leather and cocoa).</p> <p>On the palate the wine is generous, expansive and full, particularly persistent and extremely well balanced given the great complexity on the nose.</p> <p>The finish is lengthy and strikingly long.</p>
<u>Food pairings:</u>	<p>The great depth of structure and its extreme complexity permit a wide combination with many rich important dishes. Game, roasted meats, grilled beef and complex stews will find a fine compliment as well as aged cheeses and salamis</p>