



CANTINE DEL BORGO REALE



Chianti Riserva

This Riserva Chianti is made with 100% Sangiovese, harvested by hand and vinified with an extended skin-contact maceration of 12-14 days. Fermentation takes place at a controlled temperature of 82/84°F. Malolactic fermentation is carried out under controlled temperature and humidity levels.

This wine is ruby red in color, with rich dark red nuances and a distinctly fruity bouquet. Its supple cherry aromas are followed by hints of vanilla and cinnamon. It is full-bodied and balanced, with fine-grained tannins. More complex and structured than regular Chianti, this Riserva has an unmistakable Tuscan personality and is best with meat-based dishes, barbecued pork or veal, and game.

Alcohol vol.: 13%

Serving temperature: 64°-68°F



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