

BORGO BELLA

Chianti Riserva DOCG

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. The wine then spends a minimum of two years in oak and three months in the bottle aging.

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.

13% Alc By Vol. 750 ML

Serving temperature: 64°- 68°F

Kosher for Passover and year round
Mevushal

