

# BADIA AL COLLE

## CHIANTI RISERVA DOCG

**Grapes:** 90% SANGIOVESE 5% COLORINO 5% CANAIOLO

**Alcohol content:** 13% Vol.

**Denomination:** DOCG

Being one of its strong points, Badia al Colle could not help but dedicate itself with particular care to the natural evolution of this most famous wine – «Chianti Riserva». The production zone, defined for the first time in 1716 by the Grand Duke of Tuscany, Cosimo III, covers territories in the provinces of Siena, Florence, Arezzo, Pisa and Pistoia; areas that are particularly suited to the production of wines of quality.

**WINE MAKING PROCESS:** Only the finest grapes, selected during harvest, are destined for Chianti Riserva BADIA AL COLLE. They're processed at controlled temperatures with a long maceration. The wine is then aged in oak barrels for about 12 months, thus assuring depth, balance and longevity. It undergoes further ageing in bottle.

**TASTING NOTES:** The colour of Chianti Riserva is an intense, ruby red with hints of garnet. Its perfume is both persistent and ethereal with distinct notes of spicity. In the mouth it is well-structured, soft, smooth and elegant. This wine is ideally paired with roasts, flavourful dishes and aged cheeses.

**FOOD PAIRING:** This wine is ideal with roasts, game, and mature cheeses.

Recommended serving temperature: 18°C.

