



CHIANTI CLASSICO RISERVA

COUNTRY Italy

REGION Tuscany

GRAPES 95% Sangiovese, 5% Canaiolo

APPELLATION

NOTABLE

Chianti Classico DOCG

 Vegan  Gluten Free

DESCRIPTION

A founding member of the Consorzio del Chianti Classico, Verrazzano has made wine since the earliest times -- the property occupies the site of former Etruscan and Roman settlements -- but its growing reputation among wine lovers in Italy and abroad is due to the spirit and industry of its present owners, Luigi and Silvia Cappellini, an engaging couple who with their two daughters call Verrazzano home. Verrazzano's modern-day claim to fame stems from its wines. Wine authority Burton Anderson named it one of a select few estates forming "the foundation on which Chianti's renewed prestige has been built." One hundred and five acres of vines thrive in its limestone rich soil. Though present in southern areas of Chianti Classico, limestone is unique to Verrazzano in the cooler, northern sector, accounting for the singular blend of muscularity and finesse evident in Verrazzano wines. In outstanding vintages, Verrazzano produces a Riserva Chianti Classico with grapes from the finest portions of the estate.

VINIFICATION

Grapes from selected portions of the Verrazzano vineyards are harvested by hand in October and undergo a 8-12 day maceration period. The wine is aged 24 months in new French oak barrels and bottle-aged six months prior to release.

COLOR

Deep, dark purple in youth, tending gradually to garnet over time

NOSE

Richly perfumed, aroma of violets and cherry

PALATE

Smooth and elegant with opulent flavors reminiscent of ripe plums, sour cherries and other red berry fruit; with its extended aging capacity, it develops in complexity and finesse.

ANALYSIS

Alcohol: 14% TA: 5.15 pH: 3.6 RS: <2 g/L

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Well-matched with red meat dishes, roasts and aged cheeses.



© 2017 PALMBAYINTERNATIONAL INC | WWW.PALMBAY.COM