

ASTORRE NOTI™

CHIANTI RISERVA D.O.C.G.

Grape Varietals: Sangiovese 85%, Cabernet Sauvignon 5%, Merlot 5%, Canaiolo 5%

Vineyards: located in the Chianti district of Arezzo – Tuscany

Average age of the vines: 25 years

Soil: calcareous

Harvest Period: hand harvest at the beginning of October

Vinification: soft press of the grapes with fermentation and maceration for about 15 days at a maximum of 30 ° C. Fining for 18 months in Slavonian oak barrels. Once bottled the wine ages for at least six months before being released

Alcohol Content: 13,5% by vol.

Residual Sugar: 3 grams per liter

Color: ruby red with garnet edges

Aroma: intense with notes of marasca and blackberry

Palate: well balanced with soft tannins and elegance, with a long and elegant finish

Food Suggestions: pasta, wild game, grilled beef, BBQ, aged cheeses

Serving Temperature: 17° C / 63° F

- also Available in 375 ML and 1.5 L

