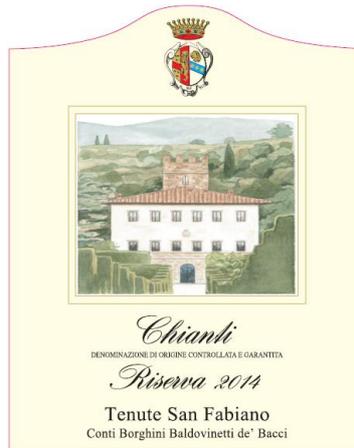


CHIANTI RISERVA

Denomination of Controlled and Guaranteed Origin



CHARACTERISTICS:

Denomination:	Chianti Riserva DOCG
Vineyard location:	Selected Vineyard in Campriano
Soil:	Gravel – south orientation – 400 mt slm
Production:	10.000 bt
Grape variety:	Sangiovese 80% - Merlot 20%
Vinification:	The harvest is manual after a selection of the best grapes during the first week of October. The fermentation takes place at controlled temperature (28°C) in stainless steel vats together with the grape skins for at least 14 days. The malolactic fermentation continues in concret vats.
Ageing:	maturation in French oak barrels of 25 hl for 12 months and refining in bottle for at least 6 months.
Description:	Ruby red deep colour, intense aromas of mature red fruit with notes of boisé, intense taste and persistence
Temperature of serving:	16-18 °C

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