



## Chianti Riserva docg

Grape variety: Sangiovese 80%, Merlot 10%, Rebo 5%, Colorino 5%.

After fermentation in concrete vats, the Merlot ages for 24 months in 230 lt oak third-passage barriques, while the Sangiovese stays in concrete vats at controlled temperature. The process is completed in bottles for 4 to 5 months.

Malolactic fermentation and light filtering are carried out.

Bottling is four years after harvest.

Brilliant ruby red with plain scarlet shades, fairly clear, bright.

It mixes intense aromas of cherry, blackberry and ripe plum, a pinch of resin and dried black olive. Fine tannins, balanced sip played on warmth and freshness with a bitter orange finish.

Elegant, pleasant but also vigorous and round.  
Slightly tannic and fresh, balanced and full-bodied.

ABV: 13,5%

To be served at a temperature of 16° - 18° C.

Chianti Riserva Marini docg best pairs with grilled meat, game, pasta with wild boar sauce, aged cheeses.