



VILLA S. ANDREA

Chianti Classico Villa S. Andrea Riserva

General features

Abc Chianti Classico DOCG.



Sangiovese 80%, Merlot 20%.



Chianti Classico, central Tuscany.



The exposition of the vineyards is south facing and rich in galestro (plastic clay) and alberese (limey-clay with bits of rock).

Grapes are hand harvested and put in boxes; after removing the stalks, berries are pressed and subjected to fermentation at a temperature of 26-28°C.



This operation is followed by a delicate maceration of 20-30 days, in order to extract the highest possible amount of polyphenolic substances, which give the wine endowment of color and body.

To further enhance these characteristics, this Chianti Classico undergoes a minimum ageing period of 18 months French oak barrels. Months. The wine goes through a bottle maturation of 12 months.



Organoleptic properties



Lively ruby-red color, brilliant and tending to garnet.



Aroma: Wide, elegant, persistent, fruity aroma, with rich fruit tones of undergrowth completed by sweet spicy sensations.



Tasting notes: Smooth and well structured taste, with a nubby feel of dense tannins and a good balance. Very long and persistent aftertaste with fruity notes of red berries and spices. Wide and structured in the mouth.



Serving temperature: 16-18°C.



Suggestions: The wine matches perfectly with lamb, braised beef, game and seasoned cheese

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Icons: «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru
