



TAVEGGIA CHIANTI CLASSICO D.O.C.G RISERVA



CLASSIFICATION

Denominazione di Origine Controllata e Garantita

VARIETALS

90 SANGIOVESE, 10% Canaiolo

HARVEST

Exclusively manual. October

AREA OF ORIGIN

Barberino Tavarnelle - San Casciano

ABV

13% by Volume

AVAILABLE SIZES

750ML

VINE DENSITY

4.500 plants per Hectare

VINEYARD ALTITUDE

Between 350m and 400m above sea level

PRODUCTION

Maximum 52 q. per hectare

AGEING

Minimum 24 months in oak barrels and 6 months in steel, in which 3 months in bottle refinement.

ON THE MARKET

After 1 years from the grape harvesting.

BOUQUET, COLOUR AND FLAVOUR

Winey, Floréal recalls note, wild berries. Intense ruby red. Full bodied, fruity, light tannic, soft



TAVEGGIA

CASES PER PALLET

60

CASES PER LAYER

12

BOTTLE PER CASE

12

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Bordelaise

UPC CODE

684334925828

www.taveggia.com