



CHIANTI CLASSICO D.O.C.G 2015 RISERVA



CLASSIFICATION

Denominazione di Origine Controllata e Garantita

VARIETALS

90% SANGIOVESE, 10% Canaiolo

SERVING TEMPERATURE

64F

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

AGING

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

ON THE MARKET

After 1 year from the grape harvesting

BOUQUET, COLOUR AND FLAVOUR

Medium bodied and performed with bright aromas of cherry. Becomes more robust with age. Firm and silky tannins and juicy finish, aristocratic in both bouquet and taste



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



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