

# C A S T E L L O   D E L L A   P A N E R E T T A



## CHIANTI CLASSICO RISERVA D.O.C.G

**Colour:** Intense red

**Nose:** Elegant and engaging flavours (cherries, prunes, berries)

**Taste:** full and harmonious with soft tannins

**Grapes:** Sangiovese 90% Canaiolo 10%

**Training system:** Spurred cordon, guyot

**Vinification technique:** Hand-picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10-12 days.

**Aging:** French oak barrels 50 and 30 hl for 21 months plus 3 months in bottle

**Average production:** 30.000 bottles