



Fassini Chianti Riserva



Region: Tuscany

Varietals: 85% Sangiovese, 10% Canaiolo, 5% Cabernet S.

Tasting Notes:

Bright ruby red color, intense bouquet, fruity with a violet fragrance. Dry and harmonious with notes of dark chocolate and black cherries.

Food Pairing: Ideal with grilled meat and pasta dishes with rich tomato sauce.

Vinification:

Old traditional vinification methods: completely mature grapes are harvested from vineyards and crushed almost immediately. Afterwards the grapes are poured in large tanks for fermentation. Minimum period of 24 months in oak.

Chianti is the heart of Tuscany, valleys and gentle hills harsh slopes, stone built farmhouses and churches. The Chianti landscape, in its complexity and rich variety, is the result of centuries of fruitful relationships between nature and the work of man. The result is the splendid agriculture and landscape that's been made famous in the world this corner of Tuscany. Taken together the climate, terrain, and altitude make Chianti a region particularly suitable to the production of quality wines.