

PIEGAIA



Chianti Classic Riserva

REGION

DOCG Chianti Classico, Tuscany, Italy

GRAPE VARIETY

100% Sangiovese

VINIFICATION

Select grapes are hand picked. Fermentation takes place in cement vats, followed by an 18 day maceration period and eight days of alcoholic fermentation. Aged 18 months in French oak and six months in bottle.

FLAVOR PROFILE

Rich ripe fruit aroma with hints of tobacco and vanilla. The flavor is cherry, ripe fruit and spice. Well balanced with pleasing tannins and a long satisfying finish.

Decanter 2006
★★★
3-STARS

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