



FANATICO

Chianti Classico DOCG Riserva

The vineyards of Fanatico follow the lines of the Villa Trasqua hills that are constantly caressed by wind and sun. After the harvest, this Chianti Classico Riserva matures its elegant and intense characterised through a skilful ageing in the cellar, ending with its fining in the bottle for at least twelve months.

GRAPE VARIETIES: Sangiovese 92%, Cabernet Franc 5%, Merlot 3%

VINIFICATION: In tronconic wooden barrels of 5,000 litres at a controlled temperature of 26/28 °C with maceration (skin contact) for at least 22/25 days.

AGEING: 24 months of ageing in large Slavonian oak barrels of 5,000 litres and at least 12 months of bottle fining.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16/18 °C

FOOD PAIRINGS: Bolognese Lasagne, pasta with game sauces, roasted lamb.

TASTING NOTES:

Intense ruby red with very light garnet hues. The impact on the nose is sweet with elegant fruity notes of black cherry and canned berries (cassis and black mulberry), the enveloping aroma is amplified by spicy vanilla nuances, cloves and cinnamon. In the glass it opens up with hints of milk chocolate and roasted coffee. Its fruity palate is definitely of blackcurrant. The wine is dynamic and fresh with fine tannins that strengthen and lengthen the sip, without weighting down the structure. The finish is savoury and tasty with citrus and morello cherry on which spicy aromas of sweet liquorice are grafted.