

## CHIANTI RISERVA



### **Winery**

Fattoria Bini

### **Denomination**

Chianti Riserva DOCG

### **Vintage**

2013

### **Grape varieties**

70% Sangiovese, 30% Merlot

### **Harvest period**

The harvesting of Merlot grapes is in the first half of September; the one of Sangiovese grapes is at the end of the month.

### **Wine making**

The harvesting of the grapes is at the right ripeness time, after careful analysis of sugars, acids and tannins levels. Once taken to the cellar, the grapes are destemmed and delicately pressed; the must has a controlled fermentation separated for each variety at a maximum temperature of 28° C in stainless steel tanks.

The wines have the malolactic fermentation in the stainless steel tanks too. Then the Merlot wine ages in second and third passage French oak barrels, while the Sangiovese wine ages for one year in cement tanks, where it benefits of Micro-Oxygenation technology. After one more year the Merlot and Sangiovese wines are blended and kept for 12 months in cement tanks. After this long maturation time the wine is ready to be bottled. The aging time in the bottle is, at least, of three months.

### **Tasting notes and food matches**

The colour is intense red, the bouquet is very rich and complex and reminds of blackberry jam. The soft and round tannins give a great elegance to this full-bodied and long lasting wine. It can be drunk immediately or it can be stored in the wine cellar for many years.

It matches perfectly with meat main courses and roasted wild game. Serving temperature is 16-18° C.

### **Terroir**

The 32 hectares of vineyards are mostly situated in the area of Vinci. The training system is Guyot and the density is of 4.800 vines per hectare; the average age of the vines is between 8 and 15 years.

### **Awards**

4 grapes from **Duemilavini 2016**

86/100 points from **I vini di Veronelli 2016**

88/100 points from **Luca Maroni 2016**