



LEONARDO CHIANTI RISERVA

Denominazione di Origine Controllata e Garantita

Area of production: The hilly zones in Vinci and some surrounding areas

Grapes: Sangiovese 85%, Merlot 10% and other red grapes 5%

Vinification and maturation: Fermentation occurs in steel tanks for 12-14 days, at a controlled temperature of 28/29°C. Frequent pumping over encourage the release of the colouring substances and the polyphenolic components. Ageing takes place in French oak casks for 10 months

Tasting notes: Purple-red in colour, and clear. On the nose, ripe fruit hints are ennobled by gentle spices. On the palate, it is full-structured. Agreeable finish, with a long lasting aftertaste