

VILLA CERNA

Chianti Classico Riserva



Appellation: Chianti Classico Riserva D.O.C.G.

Area of production: Castellina in Chianti

Harvest / Vintage 2014

Number bottles 20.000

Grapes variety: Sangiovese 95%, Colorino 5%

Altitude: 280 mt above sea level

Soil Composition: Middle Dough alkaline presence with stones

Tonnes of grape per hectare: 4 Tonnes

Plant per hectare: 5000

Pruning technique: Spurred Cordon

Vinification: Traditional temperature-controlled on skin

Fermentation temperature: 26 °C

Length of Fermentation and maceration: 15 days

Ageing: 14 months barriques and small barrels and minimum 9 months in bottle

Service temperature: 18 °C

Alcoholic content: 13.5% vol

Tasting notes: Villa Cerna is an estate that has its roots in the Middle Ages. Today the Villa of 1001 and its 83 hectares of vineyards dominate the southern entrance of Chianti Classico. Chianti Classico Riserva, produced only in the best vintages, is the result of a careful selection of the best Sangiovese. After the traditional controlled temperature fermentation, the process of aging continues in barriques and barrels of medium capacity for 14 months and then the aging in bottle for 10 months. The Villa Cerna Chianti Classico Riserva has floral aromas, its harmony is the result of the balance between acidity, tannins and alcohol.

Serve with: cheese, roasts and game

TENUTA DELLA
FAMIGLIACECCHI

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