

VILLA CERNA

Chianti Classico Riserva



Appellation: Chianti Classico Riserva D.O.C.G.
Area of production: Castellina in Chianti
Harvest / Vintage 2016
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: 14% 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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