



## CHIANTI RISERVA DELIRANTE

**Denomination:** D.O.C.G

**Grapes:** Sangiovese, Merlot.

**Aging in barriques:** 6 months.

**Alcohol level:** 14,5% Vol.

**Formats available:** 0,75l

**Service Temperature:** 18/20 °C

**Harvest and vinification:** Manual harvest, careful selection of the grapes with consequent delicate de-stemming and pressing. After fermentation in stainless steel tanks at a controlled temperature, the wine matures in 225 liter French oak barriques, to be then aged in the bottle.

**Food pairings:** Definitely versatile wine that goes perfectly with first and second courses with strong flavors such as game, cheeses and red meats, but also lends itself to more delicate fragrances such as fish dishes.

**Enologist:** Stefano Di Blasi.

### TASTING NOTES

**Appearance:** Ruby red.

**Nose:** Hints of red berries with spicy nuances.

**Palate:** Soft with the presence of velvety tannins.