

CHIANTI CLASSICO RISERVA DOCG 2022

Classification:	DOCG - Denominazione di origine controllata e garantita
Production area:	Panzano in Chianti, bottled by Fattoria di Rignana
Grape variety:	90% Sangiovese, 10% Cabernet Franc
Certification:	Organic wine
Exposure:	Southeast - Southwest
Altitude:	350 m above sea level
Soil type:	Argillaceous limestone
Training system:	Guyot, cordon trained
Plant density:	5000 plants per hectare
Start of harvest:	30th September, handpicked
Vinification:	21 days in stainless steel vats, max. 27°C, spontaneous malolactic fermentation
Aging period:	24 months in oak barrels (barriques) of 1st and 2nd passage
Bottling period:	June 2024
Production:	6600 bottles 0,75 lt., 100 bottles 1,5 lt. 27 bott. Lt.3,00
Alcohol percentage:	14 %
Total acidity:	5,52 g/l
Net dry extract:	30,3 g/l
Tasting notes:	Deep red color, red fruit and spicy aromas, soft and persistent taste.
Well-suited to:	Particularly suited to game and cheese.



Fattoria di Rignana di Cosimo Gericke

Via di Rignana, 15 - 50022 Greve in Chianti - Firenze - Italia - Tel. +39 055852065 - Fax + 39 055 8561589
info@rignana.it - www.rignana.it - P.Iva 02262440486