

Luiano

Chianti Classico Riserva DOCG

100% Sangiovese

Tasting Notes:

A rich and structured wine, with a complex and layered bouquet bursting with cherry and violet aromas, backed by leather and white pepper notes. Excellent with hearty roasted or grilled meat dishes.

Vineyards:

Region: Chianti Classico, Tuscany, Italy
Soil Composition: Clay with limestone
Elevation: 300 meters

Winemaking:

Harvest: September
Fermentation: At 25° C in pressure-controlled stainless steel tanks, with periodic pump-overs and delstages

Aging:

Container/Cooperage: French oak barrels
Duration: 24 months
Bottle-Aging Duration: 6 months

Technical Data:

Alcohol: 14.5%
Residual Sugar: 2.5 grams/liter
Acidity: 5.5 grams/liter
Dry Extract: 30.0 grams/liter

Aging Potential:

Best between 8-10 years, but will age for up to 20



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
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AWARDS

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