



LIVERNANO



Chianti Classico Riserva

Blend: 80% Sangiovese, 20% Merlot.

Fermentation: fermented in stainless steel or wood tanks.

Aging: inside 350 l barrels for 16 months.
Minimum 6 months inside the bottle.

Soil: stones

Trellis system: cordone speronato

Plants per hectare: 6000

Harvest: mid October

Tasting Notes: A venerable Chianti showing rich fruit and lively aromatics.

80% Sangiovese is complemented by 20% Merlot and careful oak-aging.

Dense ruby-red in color. The nose is fruity and dense with the scents of rich red berries, spice and toasted notes. Its well-knit structure is smooth on the palate, with a perfect balance of tannins and acidity. Age-worthy, but can be enjoyed now with roasted meats and bean dishes.