



# Fattoria di Poggiopiano Galardi Fiesole - Firenze - Toscana

## Chianti Riserva D.O.C.G. 2015

*“Riserva”*

|                         |  |
|-------------------------|--|
| <b>Type</b>             | Organic Red Wine   |
| <b>Denomination</b>     | D.O.C.G. Chianti Riserva   |
| <b>Production area</b>  | Tuscany, Florentine hills (Fiesole)  |
| <b>Alcohol level</b>    | 14 %   |
| <b>Variety</b>          | Pure Sangiovese  |
| <b>Soil type</b>        | Lean soil, Galestro, limestone   |
| <b>Training System</b>  | Low-spurred cordon and Guyot, Organic farming  |
| <b>Harvest time</b>     | End of September   |
| <b>Winemaking</b>       | In Stainless-steel vats at with temperature control<br>The whole wine making process, as well as the selection of the grapes in the vineyard is done in order to extract all the fruity aromas and only the softest tannins from the fruit |
| <b>Ageing</b>           | Stainless-steel vat, barrique, bottle<br>The wine is bottled avoiding strict filtration methods, which do impart translucency and clarity to the wine, but inevitably also deplete its structure.  |
| <b>Colour</b>           | Garnet red, fine tonality and brightness   |
| <b>Aroma</b>            | Red fruit and spices   |
| <b>Taste</b>            | Starting soft well balanced, then harmonious and persistent  |
| <b>Pairing</b>          | Accompanies any dish which has a strong taste but not excessive. Ideal accompaniment for grilled red meat.   |
| <b>Serving</b>          | 18°C   |
| <b>Best consumption</b> | Within 10 years from harvest   |



### Honours and Awards

|                     |  |
|---------------------|--|
| <b>Harvest 2015</b> | Selected on the <i>Slow Food Guide 2020</i>  |
| <b>Harvest 2012</b> | Among the <b>TOP 6 Chianti Riserva</b> wines. Scored 16,5/20 - <i>Vinum</i> “Extra - Top of Toscana 2017”<br>Selected on the <i>Slow Food Guide 2019</i> |
| <b>Harvest 2011</b> | Among the <b>TOP 5 Chianti</b> wines. Scored 16/20 - <i>Vinum</i> “Spezial Publikation 2015-Top of Toscana”  |