



STOMENNANO  
**CHIANTI CLASSICO**  
**RISERVA D.O.C.G.**  
2018

**Type of wine:** structured red wine aged in barrique.

**Region of origin:** Tuscany.

**Grape varieties:** Sangiovese and Colorino.

**Soil type:** loose and not very deep, with a subsoil rich in grey clay and tufaceous rock. Rock bed not very deep.

**Harvest:** second half of September for the Colorino, beginning of October for the Sangiovese.

**Vinification:** crushing and destemming, injection of selected yeasts and fermentation with maceration of 18 days; daily programmed pumping over; delestage.

**Aging:** 12 months in French oak barriques

**Bottle aging:** 24 months in bottle.

**Colour:** deep and intense ruby red with purple nuances.

**Bouquet:** fruity and fragrant, with notes of jam and sweet spices (liquorice); very long-lasting.

**Flavour:** pleasant structure with good freshness and soft, mature, refined tannins. Finish is elegant with a very enveloping final note.

**Alcohol by volume:** 13.5%.

**Aging potential:** if properly stored, it has long aging potential.

**Food affinities:** typical Tuscan dishes, cured meats and charcuterie; ideal with Chianina beef and barbecued meats.

**Serving:** in a large stem glass at 18°C (64°F).

**Format:** ml 750.

**Bottles produced:** 500.