



# CASTELLO Monsanto

## CHIANTI CLASSICO RISERVA DOCG

*Estate grown blend of 90% Sangiovese, 10% Canaiolo and Colorino. Rich, intense and complex with excellent depth of red berry fruit, distinct spice, outstanding acidity and nicely weighted tannins.*

**Region:** Tuscany, Italy  
**Appellation:** Chianti Classico Riserva DOCG  
**Grapes:** 90% Sangiovese, 10% Canaiolo and Colorino

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**Vinification:** Hand-picked grapes selected at the optimum moment of the vintage. Fermentation takes place in stainless steel at controlled temperatures.

**Aging:** 18 months in French-oak barrique with an additional three months rest in bottle.

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**Color:** Ruby red tending towards garnet

**Aroma:** Rich, intense and complex with aromas of black cherry and spice.

**Palate:** Full bodied with rich red berry fruit flavors matched with a backbone of tannin.

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**Serving suggestions:** Open in advance and allowed to breathe. Decanting is preferable. An exceptional compliment to red meats, roasts and game.

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**Alcohol:** 14%

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