

**Azienda Agricola Campochiarenti**

MEDAN s.s.

Località Campochiarenti 15  
53037 San Gimignano (SI) – Italia



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## Chianti Colli Senesi DOCG Riserva

### Varieties:

Sangiovese 85%, Canaiolo, Colorino, Ciliegiolo, Mammolo e Foglia Tonda  
15%

### Exposure:

south, south-west along a hill at an altitude of 180-230m above the sea level. The soil is composed by silt and sand with low percentage of clay.

### Harvest:

The grapes are manually chosen and selected.

### Production:

5000 kg per hectare

### Winemaking method:

The fermentation is done in glazed cement basins with a capacity of 90hl at a temperature controlled with pumping over and delestage. The maceration lasts 20- 30 days with frequent delestage and pumping over, in order to obtain the highest extraction of color and aromatic contents from skins.

At the end of the fermentation it is naturally clarified, without adding any chemical product. The wine is aged in oak barrels (20hl capacity) for 30 months, then refines in bottle for at least 4 months.

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**Tasting note:**

Ruby red with garnet hues. Intense, Powerful and elegant with fruit character and spices at the nose. The body is full, with elegant tannins well balanced with the acidity. Olfaction and taste are very well linked.

It is a great wine that will evolve for the next twenty years.

**Pairing:**

It is ideal for special dinner, perfect with risotto, roasted meat, wild game and T-bone steak.