



FANATICO 2011

The vineyards from which the Riserva originates descend from the central part of the Estate and are constantly caressed by winds and sunlight. After the harvest, this Chianti Classico Riserva develops its elegant and intense character through fine aging in the cellars, followed by at least 3 months of refinement in the bottle.

Denominazione Chianti Classico Riserva D.O.C.G.

DESCRIPTION

Appearance: Intense ruby red with slight garnet shades that intensify with aging.
 Aroma and Taste: Ample in the nose, with aromas of red forest fruits, cherries, lightly spiced with vanilla notes. Pleasant, fresh and persistent to the palate; a balanced wine with an elegant aftertaste.

VINIFICATION

Alcoholic fermentation: in stainless steel tanks at controlled temperatures of 26-28°C, with maceration on the skins for 20-22 days.
 Malolactic fermentation: In stainless steel tanks.

Aging: The wine is released to market only after at least 24 months of ageing, of which at least 3 months in the bottle

Food pairing: All types of starters, dishes with braised, roasted and grilled red meats

PALLETIZATION

Palletization:

- 80 cases 6x75cl;
- 150 cases 1x1.5l;
- 80 cases 1x3l;
- 50 cases 1x5l.

TECHNICAL NOTES

Varietals: 80% Sangiovese, 20% red grapes derived from varieties that can suitably be grown in Tuscany.

Alcohol: Alcohol 14% vol

Bottle sizes: 0.75l / 1.5l / 3l / 5l

Serving temperature: 16/18 °C

Evaluation: ★ ★ ★ ★

This vintage was characterized by temperatures that were never elevated, starting with a harsher and colder winter compared to previous years, followed by a spring and summer that maintained this trend. The period of absence of rain during the 30 days preceding the harvest contributed to the aromatic and sugar concentration of the grapes.

AWARDS

2016 ● 92 score - James Suckling
 2017 ● Bronze - International Wine Challenge
 2017 ● Silver - Decanter