

CHIANTI CLASSICO DOCG RISERVA 'LUCARELLO'

2019 | Red Wine



Italy, Tuscany

Borgo Salcetano

Case Size: 6

Intense garnet red in colour. On the nose, notes of liquorice, forest fruits and vanilla. On the palate, full-bodied with balanced tannins and a very long and elegant finish.

Vinification:

The grapes are harvested by hand, followed by gentle destemming. The fermentation takes place at a controlled temperature of 23°C on skins for 27 days. Malolactic fermentation in wooden barrels follows. The wine is then aged for 24 months in wooden barrels at a constant temperature of 16°C. At the end of this period, the wine is bottled. There follows a further long period of refining in the bottle.

Grape Varieties: Canaiolo| Sangiovese

Classification: DOCG Riserva | **ABV:** 14% | **Closure:** Natural Cork