

## Vignamaggio

### *Chianti Classico DOCG Riserva 'Gherardino'*

Vinification: Grapes are harvested by hand between the end of September and beginning of October. Both alcoholic and malolactic fermentations are carried out in stainless-steel vats at controlled temperature. Aging: The Sangiovese component is aged for 18-20 months in 15-20hl oak barrels, while the Merlot is aged in 225lt French barriques. 6 months in bottle prior to release.



**Grape varieties** 80-90% Sangiovese, 10-20% Merlot

**Altitude** 350m ASL

**Alcohol** 13.5%

#### Tasting notes

It is rich, enveloping and textured to the core. The inclusion of 20% of Merlot in the blend adds volume and richness. Dark red cherry, plum, smoke, tobacco and spices flesh out on the racy finish. Enjoy with savory first courses, red meat and seasoned cheese.

## Banville

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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