



Malenchini

## CHIANTI COLLI FIORENTINI D.O.C.G. RISERVA

*“Vigna Di Lappeggi”*



Certified organic wine



**Blend:** 100% Sangiovese single vineyard “Vigna di Lappeggi”

**Classification:** D.O.C.G.

**Production area:** Antella - Florence (Tuscany)

**Soil composition:** medium mixture, tends to clay

**Plant density:** 5.000 e 6.500 plants/ha

**Altitude:** 200-300 metres above sea level

**Harvest period:** Sangiovese Sept. 15-30

### Vinification process

An excellent expression of the terroir, our Riserva is a single-vineyard wine of character, capable of telling the authenticity of Sangiovese grown in Chianti Colli Fiorentini. The “Lappeggi vineyard” is one of the most historic vineyards of the company, over twenty years old, giving life to our *Cru*. The grapes are fermented in steel tanks at a controlled temperature of 28 °. The maceration period on the skins is about 18 days. Ageing takes place in large 25 hl oak barrels for 12 months, followed by ageing in the bottle for another 12-months period.

### Tasting notes

**Colour:** Intense ruby red with garnet reflections.

**Nose:** The nose opens with notes of red fruit and spices, which frame elegant hints of vanilla and tobacco.

**Taste:** Vibrant sip with a persistent aftertaste. The ageing in wood barrels does not alter, yet enhances the vitality of Sangiovese.

**Pairings:** Grilled and roasted meat, game.

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