



SETRIOLO

VINI D'AUTORE TRA DUE MONDI



Setriolo Chianti Classico Riserva 2019 DOCG

Classification: Denominazione di Origine Controllata e Garantita (DOCG)

Vintage: 2019

Vineyard: Setriolo Chianti Classico Riserva comes from a blend of vineyards with different characteristics.

- *Vigna Rondinella* faces South–Southwest with a 20% slope on clay-loam soils over calcareous marl.
- *Vigna Terrazze* faces South–Southeast with a 30% slope on loam soil over Pietraforte.
- *Vigna al Borro* faces Southeast with clay-loam soils over calcareous marl and a 10% slope.
- *Vigna del Mulino* again faces South–Southwest on deeper clay-loam soils over marl, with a 5% slope.

Grape blend: 90% Sangiovese, 5% Colorino, 5% Merlot, from estate vineyards

Certifications: Organic, Bioagricert

Winemaking method: Fermentation with selected yeasts; maturation in American oak tonneaux for 60 months. Bottled in June 2024.

Alcohol content: 14.5%

Tasting notes: Ruby red with purple highlights, Setriolo Riserva is a Chianti Classico with a solid tannic structure, great softness and fullness thanks to its long maturation in wood, which has added elegant aging spices to its fruity profile.

Recommended serving temperature: 18°C