



ENOCLASSICA

selection

Chianti Riserva

Producer Ravazzi

Winemaker Gennaro Reale

Estate Founded 2001

Country Italy

Region Toscana

Appellation Chianti DOCG (San Casciano dei Bagni, Siena)

Grape Varietal 85% Sangiovese
10% Canaiolo
5% Colorino

Soil Composition Shallow sandy soil on Chalky rock layer

Elevation 150-220 m

Fermentation Method Fermented in wooden vats with post-fermentation maceration of 5 days.

Aging Aged in large tonneaux for 24 months, 3 months resting in bottle before release.

Alcohol Content 13.5%

Tasting Notes The indigenous blend of grapes in the Ravazzi Chianti make for a bold palate and complex finish. Neutral oak softens the acidity and tannin to make this wine enjoyable straight from the bottle. The extra aging for the Riserva creates a more elegant and structured wine, yet doesn't lend oak flavors, instead the time deepens the unique flavors of the grapes.

