

# WINE TECHNICAL SHEET

## I SODI DEL PARETAIO RISERVA *Chianti DOCG Riserva*



**Vintage:** 2020

**Type:** Red

**Classification:** Chianti Riserva DOCG

**Grape Variety:** 100% Sangiovese.

**Production:** 20,000 bottles.

**Location:** Terricciola (PI)

**Yield per hectare:** 70 quintals

**Exposure & Altitude:** North - East - South | 250-350m a.s.l.

**Soil:** Loamy-clay

**Year of Plantation:** 2002 / 2007

**Harvest:** Third decade of September.

**Plant Density:** 5,600 plants per hectare.

**Training System:** Spur-Pruned Cordon.

**Vinification & Aging:** 12 months in 40HL wooden casks.

**Alcohol Content:** 14%

**Residual Sugar:** <0.5 g/l

**Total Acidity:** 5.50

**pH:** 3.40

**Tasting Notes:** pleasant freshness on the nose with pronounced red fruit notes. On the palate, it is smooth and enjoyable, with elegant and mature tannins.

**Food Pairing:** ideal for pairing with the most elaborate dishes of the great Tuscan tradition, including roasts, game, meat-based first courses, aged and blue cheeses.

**Serving Temperature:** 18°C



**BADIA DI MORRONA**