

SENSI

FAMILY OF WINEMAKERS SINCE 1890

CHIANTI RISERVA D.O.C.G “DALCAMPO”

- **APPELLATION** : CHIANTI RISERVA DOCG DALCAMPO (Controlled and Guaranteed Denomination of Origin)
- **VINE VARIETY** : Sangiovese 80% and Canaiolo 20%
- **PRODUCTION ZONE** : Produced in the heart of Tuscany coming mainly from the hilly area between Florence and Vinci
- **HISTORICAL NOTES** : Chianti has always the most famous and well-known Tuscan wine in the World. Chianti Riserva is result of Chianti being aged a minimum of two years in which at least 3 months in the bottle.
- **TERRAIN COMPOSITION** : Hilly terrain, with altitudes no higher than 700 meters above sea level, made up mainly of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles and rocks (called Scheletro in technical terms)
- **TRAINING SYSTEM**: Spurred cordon (spur pruned), Guyot
- **VINE DENSITY** : At least 3000 plants per hectare
- **YIELD PER HECTARE** : The grape yield per hectare does not exceed 9,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%
- **COMMERCIAL PERIOD** : From January 1 of the second year after the harvest.
- **FERMENTATION AND AGING** : From a thorough grape inspection and analysis the best harvest period is established as being the end of September through the middle of October. The alcohol fermentation takes place in steel tanks at a controlled temperature of 26/28 °C for 10-12 days of peel maceration using recovery techniques. Once the fermentation is finished the wine is aged in Stainless steel tanks where the malolactic fermentation takes place and is then conserved until bottling.
- **SENSORY CHARACTERISTICS** : Ruby red color, with orange reflections, it has a intense and persistent aroma, a good body and a full, mature taste.
- **TASTING TEMPERATURE** : 18-20 °C
- **FOOD AND WINE PAIRING** : The Chianti Riserva is more structured and goes well with poultry and white meat roasts but is an ideal accompaniment for roasts, game and mature cheeses.

