

ERMETE

CHIANTI RISERVA



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Controlled and Guaranteed Denomination of Origin

GEOGRAFIC POSITION

San Giorgio, Siena est

SOIL TYPE

Tuff and river pebbles

GRAPE VARIETY

Sangiovese 80% Teroldego 20%

WINE-MAKING

Stainless steel tanks

AGEING

12 months in Tonneau (5hl) and
12 months in concrete tanks

REFINING

A minimum of 3 months in bottle

AGEING POTENTIAL

20 years

ALCOHOLIC CONTENT

14% by vol.

SERVING TEMPERATURE

18-20 °C

ACCOMPANIES

Ideal accompaniment for dishes based on red meats, game, dishes based on mushrooms and truffles.

It is Ermete Simoni, founder of San Giorgio a Lapi, who gave the name to this ruby-red wine, shaded on the edges. Dark notes are accompanied by aromas of cherry and blackberry, wrapped in sweet spicy notes. The drink is full and elegant, thanks to charm and cohesion in the tannin. A reserve with a noble taste that retraces the palate with a decisive and dynamic freshness.