

VILLA PUCCINI

CHIANTI RISERVA D.O.C.G.

Area of Production: Tuscany

Varietal: 100% Sangiovese

Alcohol: 12.5%

Wine Notes: Bright ruby red color. Intense and characteristic bouquet, fruity with a violet fragrance. Dry and harmonious on the palate with notes of dark chocolate and black cherries.

Wine Making Technique: Traditional vinification method: ripe grapes are harvested from the best vineyards and immediately crushed in order to minimize oxidation. The must is then fermented in large stainless steel tanks at a controlled temperature of 23-24° C. When the primary fermentation is finished, the wine is stored in contact with the skins for a greater extraction of color and structure for a period of 10-15 days. At the end of the fermentation the wine is aged in Slovenian oak casks for a minimum period of 24 months before being released.

Recommended Pairings: Ideal with grilled meats, pasta dishes with rich tomato sauce, charcuterie and aged cheese.

Reviews:

90 pts Jamessuckling.com - 2021 vintage

94 pts BTI - 2019 vintage

90 pts JamesSuckling.com - 2019 vintage

94 pts BTI - 2018 vintage

91 pts BTI - 2016 vintage

90 pts JamesSuckling.com - 2016 vintage

91 pts JamesSucking.com - 2015 vintage

93 pts BTI - 2014 vintage

90 pts JamesSuckling.com - 2014 vintage

UPC Code:

