



MARCO GAVIO
Ghianciano Terme

CHIANTI CLASSICO D.O.C.G. RISERVA



Blend 100% Sangiovese

Ageing 18 months in French oak barriques followed by at least 6 months in the bottle.

Planting density 3,500 - 6,200 plants per hectare

Yield per hectare 40 hectoliters per hectare

Terroir 18 years old vineyards located in Castellina in Chianti. Clayish and sandy soil. Spurred cordon as training system.

Vinification 15 days fermentation on the skins in controlled-temperature cement tanks.

Tasting notes Deep ruby red colour with intense garnet hue. Complex and elegant nose, fruity (cherry, blueberries and blackberries) and floral with spicy notes. Its slow ageing in French oak barriques enriches the wine with notes of vanilla, tobacco and cocoa. Full body and great structure, excellent balance and persistence.

Food pairing Ideal with medium-hard cheeses and red meat, especially roasted and braised.