

Coltibuono



SELEZIONE RS 2015

Chianti Classico
D.O.C.G.

This Sangiovese wine was made from grapes selected in the best Chianti Classico zones .

It is a fruity, soft and typical wine that is particularly food friendly.

Zone of production: Chianti Classico

Grape varieties: Sangiovese

Vintage notes 2015:

After a warm and wet winter and abundant spring rainfall the summer had ideal conditions, very hot but with cooler september weather. One of the best and most balanced vintages on record in the last decades.

Vinification: The different lots are vinified separately and are then aged for a few months in neutral oak vats.

No. of bottles produced: 98,000

Alcoholic content (%): 13,5

Recommended serving temperature: 64°F (18°C) **Suggested pairings:** Flavorful first-course dishes—pasta, polenta, risotto. Cheese and red meats.