

CEDRO RISERVA RED WINE



A wine which is only produced in the best vintage years to a selection of Sangiovese grapes which come from a vineyard over 40 years of age with a small addition of Merlot.

The grapes are fermented in large oak vats and the wine is aged in French barrik for about 18 months. The result is in the glass.

Denomination:	Chianti Rufina Reserve D:O:C.G.
Grapes used:	90% Sangiovese, 10% Merlot
Production area:	Vineyards situated at about 400 metres above sea-level, on rich soil of structure and matrix limestone.
Year of plantation:	1963 for the Sangiovese and the nineties for the Merlot.
Method of growth:	Guyot (Sangiovese) and Cordone speronato (Merlot) (pruning the vines)
Production:	About 1 kg of grapes for every plant
Type of harvesting:	Hand-picking into crates, before the middle half of October.
Wine-making:	Cleaning of grape-stalk and soft pressing of the grapes, fermentation and soaking with controlled temperature, in French oak vats of 70 hl., for about 25 days with numerous turning and stirring.
Ageing:	In French oak barrels, some in new and some in the second phase, for 14-18 months (depending on the vintage)
Refining:	In bottles for about 12 months.
Sensorial points:	Intense ruby red and bright colour. Perfume(bouquet) full body, clean and particularly rich with a notable fruit and spicy essence. The Sangiovese seems to be at its best, soft silky, with essences of ripe cherries and vaniglia, tannin well blended and final elegance with good resistance.
Consumed with:	Preferred with braised beef and game, but also good with seasoned salted meats and hard cheeses.