

Chianti Classico Riserva Fattoria La Loggia - San Casciano in Val di Pesa

FATTORIA LA LOGGIA *dal*



1427



CHIANTI CLASSICO RISERVA DOCG

Grape Mixture:

80% Sangiovese, 5% Canaiolo, 15% Cabernet Sauvignon
and other red varieties.

Altitude:

350 meters (1,148 ft.)

Training system:

Spurred cordone

Tasting notes:

Intense ruby red rich in extracts, balanced tannins, velvety
and elegant with a persistent finish

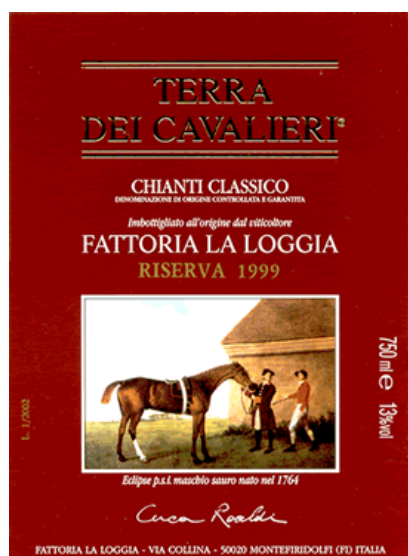
Vinification:

The grapes are destalked and pressed in a soft fashion and
the skins are macerated in the must in stainless steel tanks.

During that phase, the wine completes fermentation at a
temperature that does not exceed 30° C. (86° F.). Malolactic
fermentation concludes by the end of the year and the wine
is then transferred to oak casks of varying capacities where
it remains for 12 months. The wine is then bottled and laid
down to fine for at least six months before being sent to the
market. Alcohol level: 12.5%-13% vol.

Alcohol level:

12,5%/13% Vol.



TERRA
DEI CAVALIERI

CHIANTI CLASSICO

DEMINISTRAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Imbottigliato all'origine dal viticoltore

FATTORIA LA LOGGIA
RISERVA 1999



Edipae p.s.l. maschio sauro nato nel 1764

Cucco Roaldi

FATTORIA LA LOGGIA - VIA COLLINA - 50020 MONTEFIRIDOLFI (FI) ITALIA

750 ml e 13vol

This page is on the web to http://www.fattorialaloggia.com/riserva_gb.htm

Fattoria La Loggia

Via Collina, 40 - 50026 San Casciano in Val di Pesa - Loc. Montefiridolfi - Florence - Italy
Tel: +39 0558244288 - Fax: +39 0558244283 - Web: www.fattorialaloggia.com - E-mail: info@fattorialaloggia.com