

CASTELLO DI MONASTERO

CASTELNUOVO BERARDENGA

CHIANTI CLASSICO

Denomination of Controlled and Guaranteed Origin

RISERVA



■ **Red wine**
Controlled and Guaranteed Denomination of Origin (D.O.C.G.).

■ **Geographical location**
in Petroio, Radda in Chianti (Siena).

■ **Grapes**
85% Sangiovese, 15% Merlot & Cabernet Sauvignon.

■ **Vinification**
traditional red, leaving the must on the skins for 14-15 days, aged for 18 months in small oak barrels.

■ **Refining**
12 months in the bottle at controlled temperature.

■ **Colour**
garnet red, intense and bright, with delicate hints of orange.

■ **Bouquet**
impressive and persistent, with hints of wild fruit and a touch of spice.

■ **Taste**
dry, complex and very harmonious.

■ **Analytical data**
alcohol 13-13.5%, total acidity 5.50-6%,
extract 28-29 g/l.

■ **Serving temperature**
18-19 °C.

■ **Accompanies**
beef and game (roast or braised), mature cheese.

