



ROCCA di CASTAGNOLI
dal 1730

CHIANTI CLASSICO RISERVA

CHIANTI CLASSICO RISERVA DOCG



The Chianti Classico di Rocca reserve comes from the selection of the best grapes from the various company vineyards located in the Gaiole in Chianti area.

This reserve does not have a dedicated vineyard because we wanted to represent the diversity of the Gaiolese terroir.

The vineyards that make up this wine can vary from 350 to 480 meters above sea level whose soils are rich in

Alberese, Galestro and to a lesser extent limestone areas.

APPELLATION: Chianti Classico Riserva DOCG

GRAPE VARIETY: Sangiovese with small additions of Foglia Tonda and Pugnitello.

VINEYARD: various company plots in the Gaiolese area.

SOIL: medium texture and rich in rock fragments typical of the area (Alberese) and limestone.

VINEYARD AGE: From 35 to 10 years old

EXPOSURE: Various exposures

AVERAGE ALTITUDE: from 350 to 480 m.

VINEYARD DENSITY: 5000 vines/hectare

AVERAGE YIELD PER PLANT: 1kg

CULTIVATION/PRUNING Spurred cordon and guyot

HARVEST: second half of September

MACERATION: at a temperature of about 28°C for 10/12 days

MALOLACTIC FERMENTATION: in steel

AGEING: 12 months in large barrels, 6 months in cement and one year in the bottle.

ANNUAL PRODUCTION: about 20,000 bottles

PAIRINGS: Important roasts, game, mature cheeses, vegetable soups.

SERVING TEMPERATURE: 16°C.

SENSORY PROFILE: Chianti Classico Riserva is a wine of great complexity, taste structure and elegance with very pleasant fruity notes. It has an intense and bright red color, the aroma is rich in notes of small red fruits and spices. It has enveloping, complex and persistent aromas that highlight the cherry and ripe morello cherry, with a nice spicy and balsamic finish. The final ageing in the bottle leads it to acquire a valuable elegance and persuasive taste

NOTES ON THE SELECTION OF THE GRAPES: The Chianti Classico de la Rocca reserve comes from the selection of the best grapes from the various company vineyards located in the Gaiole in Chianti area. This reserve does not have a dedicated vineyard precisely because we wanted to represent the diversity of the Gaiolese terroir expressed at the maximum quality thanks to the selection of the best grapes that the vintage has made available to us. The vineyards that make up this wine can vary from 350 to 480 meters above sea level whose soils are rich in Alberese, Galestro and to a lesser extent calcareous areas.