



FORTESCO

ARMELI SELECTION



CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA

Geographic Area: Hills around Siena.

Grapes: 100% Sangiovese

Soil Composition: Clayey and limestone.

Maximum yield of grapes per hectare: 60 tons

vinification: Completely mature grapes are crushed right after harvest. When the primary fermentation is complete, the wine is stored in traditional oak casks where it performs malolactic fermentation and ages for a minimum period of 24 months. It completes its refinement in bottles for a minimum period of 3 months.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Deep ruby red colour.

Bouquet: Intense and characteristic bouquet, earthy, with wild red berries and underwood notes.

Taste: Harmonious, dry, savoury, strong and persistent.

Alcohol Content: 13% Vol.

Service Temperature: 16-18 °C

Food Pairing: Roasts, game meat and duck, aged cheeses.

BRAND MANAGER

FIRST STEP BEVERAGE

121 BOCA DE LA PLAYA #5 - SAN CLEMENTE, CA 92673

(818) 879-3806 - BRIANCAMERON61@ME.COM

www.firststepbeverage.co

IMPORTER

MISSION WINE COMPANY

www.missionwinecompany.com