

SINCE



1803

# ARMELI

FAMILY VINEYARDS



## CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## RISERVA

**Geographic Area:** Hills of Tuscany.

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**Grapes:** Sangiovese, Malvasia nera, Colorino and Canaiolo

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**Soil Composition:** Clayey and slimy, with traces of limestone and a shallow substratum of tuff

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**Maximum yield of grapes per hectare:** 63

**vinification:** Manual harvest. Alcoholic fermentation with controlled temperature at 25°C for about 10 days. Medium maceration on the skins. Malolactic fermentation in steel vats.

ORGANOLEPTIC CHARACTERISTICS:

**Colour:** Ruby red with garnet reflections.

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**Bouquet:** Intense, spicy bouquet, with notes of violets, red fruits, cherry and marasca.

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**Taste:** Soft, well bodied and balanced.

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**Alcohol Content:** 12,5% Vol.

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**Service Temperature:** 16-18 °C

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**Food Pairing:** Cold cuts, thick vegetable broth, grilled red meats.

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BRAND MANAGER

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IMPORTER

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