



FATTORIA e VILLA di
RIGNANA

CHIANTI CLASSICO RISERVA DOCG 2004

Classification:	DOCG - Denominazione di origine controllata e garantita
Production area:	Panzano in Chianti, entirely produced and bottled in the Fattoria e Villa di Rignana
Grape variety:	85% Sangiovese, 15 % Merlot
Certification:	
Exposure:	Southeast - Southwest
Altitude:	350 m above sea level
Soil type:	Argillaceous limestone
Training system:	Guyot, cordon trained
Plant density:	5000 plants per hectare
Start of harvest:	1st October, handpicked
Vinification:	21 days in stainless steel vats, max. 27°C, spontaneous malolactic fermentation
Aging period:	24 months in oak barrels (barriques) of 1st and 2nd passage
Bottling period:	July 2007
Production:	5.000 bottles 0,75 lt.
Alcohol percentage:	14 %
Total acidity:	5,00 g/l
Tasting notes:	Deep red color, red fruit and spicy aromas, soft and persistent taste.
Well-suited to:	Particularly suited to game and cheese.



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