



PIER DA CASCIA

IL BORGO CHIANTI DOCG

RISERVA 2015

Organic



GRAPES:	100% sangiovese
LOCATION:	Reggello
ALTITUDE	
EXPOSURE:	South/South East 300-340 metres
SOIL:	Clay-limestone and sandy pebble
TYPE OF FARMING	
AND PLANT DENSITY:	Spurred cordon, 4700 vines per hectare
TIMING AND TYPE OF HARVEST:	Early October, Manual in boxes
FERMENTATION:	Controlled temperatures, frequent pumping, based on modern fermentation techniques
AGEING:	After malolactic fermentation, 10 months in small wooden barriques (first or second round), then massed in steel
REFINING:	Bottled at around 2 years from harvest. Further 6 months of refinement in our wine cellar
ALCOHOL CONTENT:	13
COLOUR:	Intense ruby with shades of garnet
PERFUME:	Floral tones, red fruits, traces of spices and minerals. A rich blend of traditional scents from the Tuscan land.
TASTE:	Tannin and smoothness merge into an elegant, traditional sensation.
COMBINATION:	Red meat, wild game, blue and mature cheese, just like in the splendid Tuscan food tradition

