



CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

Grape Varieties	Sangiovese 90% and Cabernet Sauvignon 10%
Altitude	200-310 meter above sea level
Soil	Alberese Limestone, Galestro(Schist) and Red Clay
Training System	Spurred cordon System (5.000 Plants to hectare)
Yield Per Hectare	45 q. grapes to hectare
Harvest	Sangiovese middle October, Cabernet Sauvignon end October
Vinification	Maceration takes 3 weeks and is done in steel barrels at a temperature of 30 °C
Ageing	Ageing lasts a minimum of 18 months, half of the wine has been aged in 38hl. French oak Barrel, the other half in French barriques(3rd and 4th passage).
Bottle Ageing	6 months
Tasting Notes	Deep ruby colour, with a delicate dried fruit taste. Very complex yet elegant nose with lots of spicy and balsamic notes. On the palate is vibrant, mineral and velvety, with a dense, soft and ripe tannins structure. Impressive length and elegant finish
Food Pairing	Ideal match for red meat dishes such as Florentine T-bone steak. Roasted Lamb, wild boar and Venison are perfect pairing with the complexity and the spicy character of the wine

LA SALA

Azienda Agricola nel Chianti Classico
Via Sorripa, 34 - 50026 San Casciano Val di Pesa (FI) Italia | Tel./Fax +39 055 82 40 013
www.lasala.it | info@lasala.it