



AGOSTINO PETRI

CHIANTI CLASSICO RISERVA DOCG

Classification: Chianti Classico Riserva DOCG

Production Area: Castello Vicchiomaggio, Greve in Chianti

Grape Varieties: Sangiovese & Cabernet Sauvignon

Vinyard Information:

Riserva Agostino Petri is produced from a single vineyard on the Castello Vicchiomaggio estate, yields are very low, about 45hl. Per ha. It's a full-bodied wine with a potential for aging

Heavy soil with 30% clay.

Altitude 220-265 m. Single Guyot pruning with 5,000 vines per ha.

Yields of 40 hl of wine per ha.

Vinification & Maturation:

Vinification: Stainless steel vats of 50 hl. At least 15 days of skin contact.

Maturation: It matures initially in second year barriques (previously used for La Prima Gran Selezione) and continues in large oak barrels of 25 – 50 hl for 18 months in total. The wine then matures at least 4 – 6 months in bottle before leaving the cellar.

Tasting Notes: Ruby red with a garnet hue. Fully developed on the nose with ripe fruit and sweet spices; reminiscent of chocolate / strawberry praline and candied cherry. Well-rounded and soft tannins on the palate fill the mouth, very well balanced and extremely long, some ripe red fruits on the finish. Very enjoyable now with plenty of future potential.

Food Pairings: Roasted meat and aged cheese.

