IMPEROS



DIEVOLE, CHIANTI CLASSICO RISERVA D.O.C.G

APPELLATION

Chianti Classico - Tuscany, Italy

VARIETAL COMPOSITION

Sangiovese 90% - Canaiolo 7% - Colorino 3%

ALCOHOL CONTENT

13.5%

WINEMAKING

Soft pressing of grapes.

Fermentation developed in 75Hl cement casks only with indigenous yeast, during 14 days at 26-28°C. Ageing for 17 months in non-toasted French barriques and ageing in bottle

for at least 4 months.

TASTING NOTES

Deep ruby color with garnet tints. Clean bouquet, pronounced ripe red fruit aromas like cherry and strawberry.
Full body with intense and well integrate tannins. Aromas of ripe red fruits, violet and vanilla flavours. Intense and round taste, with a perfect balance

between acidity and tannins.

FOOD PAIRING

Ideal with grilled and cured meats and cheeses.

Tuscan food in general.



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