



TENUTA
SOVESTRO



Chianti Riserva DOCG

An important wine ennobled by aging in wood

It is made from a selection of the best grapes which, after being harvested manually, are subjected to cold maceration at a temperature of 8°-10° for 48 hours.

They are then fermented with maceration on the skins for 15 days.

Then the wine ages in wooden barrels for one year.

Colour: intense ruby red

Nose: Broad and elegant bouquet with multiple sensations of blackberry, black cherry and plum with gentle spicy notes.

Palate: Fresh, full-bodied with beautiful structure and fine, elegant tannins.

Serving temperature: 18° - 20°

Pairings: con carni rosse alla brace, cacciagione, stufati, formaggi stagionati.

*Recommended paired dishes in our
"Da Pode" restaurant:*

- Stewed wild boar
- Peposo
- Sirloin steak with truffle



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