

**Appellation**

DOCG

**Region**

Tuscany

**Country**

Italy

**Wine type**

Red

**Blend**

Merlot, Sangiovese

**Vintage**

2022

**Alcohol %**

14

**Bottle size (ml)**

750

**Elevation**

1000

**Soil**

Clayey loam soils, originating from the disintegration of the Marne di Vicchio

## Villa Ilangi

# Chianti Riserva

*Chianti Riserva by Villa Ilangi offers a deeper and more structured interpretation of the territory. Aromas of ripe red fruit, spice, and light hints of tobacco and wood emerge on the nose. The palate is rich and harmonious, with well-integrated tannins and a long, persistent finish.*

**Flavor profile**

Aromas of red berries, black cherry, and light vanilla. Full-bodied and balanced on the palate, with smooth tannins and a long, refined finish.

**Food pairing**

Perfect with grilled meats, stews, braised dishes, and hearty Tuscan cuisine. Serve at 60–64°F in a wide red-wine glass.

**Tasting notes**

Intense ruby-red color with aromas of cherry and subtle vanilla. Rich, structured, and velvety on the palate, finishing long with notes of fruit and spice.

**Winemaking**

Hand-harvested in 2 or more passages then destemmed/crushed. Fermentation in conical oak vats (concrete tanks for the Colorino). Transferred to 225L barriques and 350L tonneaux for malolactic fermentation. Then assembled in a cement tank and bottled after about 3-4 months. It is refined in the bottle for at least a year before being sold.