



## 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

Flavors of cherry, plums and notes of leather.

### Food pairing

Pair with classic Italian dishes like tomato based pasta or wood fired pizza.

### Tasting notes

A traditional style of Chianti. Flavors of cherry, plums and notes of leather.

### 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.

### Appellation

DOCG

### Region

Tuscany

### Country

Italy

### Wine type

Red

### Blend

Merlot, Sangiovese

### Alcohol %

14

### Bottle size (ml)

750

### Elevation

1000

### Soil

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