

OLETTA 2021

Chianti Riserva DOCG

Vintage: 2021

Appellation: Chianti Riserva DOCG

Grape varieties: 95% Sangiovese, Canaiolo, Malvasia Nera

Alcohol: 13,5% vol

Aging: at least 18 months in large barrels, plus 3 months in the bottle

Bottle format: 750 ml, 3 l, 6 l, 12 l

Type: red wine, still

Recommended serving temperature: 18/20 °C

Pairing suggestions: Red meats, cured meats and first courses with tomato sauces, stewed vegetables, semi-mature cheeses

Origin: Tuscany, Italy

Tasting Notes: Chianti Riserva DOCG is one of the wines that more than others interpret the terroir thanks to its predominance of Sangiovese, the symbolic Tuscan grape variety. Oletta presents itself in the glass with a lively ruby red colour, tending towards garnet with age. On the nose, floral hints of violet and rosemary flower, notes of violets, thyme, red fruits (cherries in spirit, strawberries and currants) and after a while in the glass also liquorice and black pepper. The 24 months of barrel ageing give great elegance and softness, presenting a dense and silky tannic texture.

Acidity, freshness and structure for a great pleasantness and drinkability that makes it an ideal wine for many gastronomic pairings.

