



# ARIZZI WINE

THE CHIANTI WAY OF TUSCANY

## 3 CHIANTI COLLI SENESI RISERVA DOCG

**Grape variety:** Sangiovese

**Production area:** owned vineyard situated in the town of Murlo, in the area of Chianti Colli Senesi

**Altitude:** 350-400 m above sea level

**Terroir:** medium clay mixture and rich in texture

**Vine training system:** guyot

**Vine density:** 4000-5000 vines per hectare

**Yield per hectare:** 5000 kg/ha

**Harvest period:** second week of October

**Temperature:** 18 °C

**Technical sheet:** the selection of our best Sangiovese grapes, harvested by hand, gently de-stemmed and pressed, fermented at controlled temperature. Maceration of the skins for more than 20 days. Refinement in Slavonian oak barrels for 18/24 months.

**Sensory characteristics:** intense ruby red with garnet hues, ripe fruit and spices, the structured taste is balanced by its freshness and equilibrium.

**Serving suggestions:** good match with grilled meats and meat ratatouille meat.  
A tip? Try it with a T-bone steak or with pot roast pheasant.



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