

## MADIERE - CHIANTI COLLI FIORENTINI D.O.C.G.



Name Madiere

Classification Chianti Colli Fiorentini Riserva D.O.C.G.

Blend 85% Sangiovese, 5% Colorino, 5% Canaiolo, 5% Merlot.

**Harvest** In October, at different times according to grape varieties.

**Vinification** Red-wine fermentation, with 15-20-day maceration on the skins, and daily pumpovers for several days.

Maturation At least 12 months in French Allier oak barriques. where malolactic fermentation takes place, followed by further bottle-ageing.

Sensory profile Deep ruby red; rich, lingering aromas suggesting wild red berries and spice; harmonious and balanced on the palate; a very distinctive wine suited for lengthy cellaring.

**Serving** Excellent with all red-meat dishes, with roasts and **suggestions** all types of stews; ideal with wild game.