

Chianti Classico Riserva "Borro del Diavolo" BIO

Borro del Diavolo is a brook, called "borro" in Tuscany, and it gives its name to the vineyard producing grapes for this Reserve. The best Sangiovese grapes are selected in the first ten days of October from the Borro del Diavolo vineyard and from the close Montignano vineyard, both situated on the same stony ridge facing South.

It is structured and it has its own character, it is elegant, harmonious, balsamic, but it has a good fruity note.

It accompanies game, roasted meat, aged cheese.

Characteristics:

➤ Alcohol (% vol.)
15% vol.

Total acidity (g/l)
5,4 g/l

➤ Total dry extract (g/l)
31,8 g/l

➤ Bottle production
16.000 bottiglie

➤ Grapes variety
Sangiovese 100%

➤ Formats

