

MADONNINA DEL CHIARO
DAMIANI
Chianti Reserva 2004
Toscany, Italy

Made from select Sangiovese grapes (85%) and Merlot grapes (15%). Rigorously harvested by hand in September/October and placed in cases to preserve the wholeness of each grape bunch.

Grapes are picked when their fragrance, sweetness and their skins' polyphenol levels are just right. The vinification is carried out in wooden barrels and lasts between 7-12 days. Special care is taken in soaking the skins, as it is a very delicate process.

The wine is drawn by hand with the help of a soft vertical press; careful attention is given to the product obtained during this step. The next step is fermentation which transforms the Chianti into a harmonious and complete wine. The refinement period in wooden barrels is quite lengthy, as to create the perfect harmony between the wine and wood.

The color is ruby-red, lively and brilliant. Aroma is intense, fresh, lively and persistent, reminiscent of the grape still on the vine. The taste is soft and balanced, with an enjoyable aftertaste that recalls all the aromas of fermentation.

