Riserva Chianti "Dorati"

Trambusti · 2022



REGION	Toscana
APPELLATION	DOCG
GRAPE	Sangiovese
TYPE	Red
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

After Work Chill – Family Dinner Toscana Sangiovese Cherry – Lightly Oaky Light Body

FOOD PAIRINGS

Bistecca alla fiorentina, Roasted Pork, Wild boar ragù, Pasta

PROFILE

Body	■■■■■
Acidity	■■■■■
Tannin	■■■■■
Fruit	■■■□□

ABOUT THE WINE

Step into the heart of Tuscany with our distinguished Sangiovese Riserva. Crafted from hand-selected grapes grown in some of the region’s finest vineyards, this wine tells the story of heritage, craftsmanship, and elegance. Every bottle begins with carefully cultivated Sangiovese grapes, harvested at peak ripeness. The wine matures for over 12 months in oak barrels, gaining body, complexity, and depth. After aging, it is refined in the bottle for an additional four months. This careful process allows the flavors to develop fully and ensures a smooth, harmonious structure. In the glass, it shines a deep ruby red with hints of garnet—a visual cue to its aging and character. On the nose, you’ll discover earthy aromas, dried cherries, soft vanilla, and a touch of spice. Each sip offers a balanced structure, with smooth tannins and vibrant acidity. The finish is long, elegant, and memorable. This Riserva captures the soul of Tuscan winemaking—both bold and refined. Food Pairing Suggestions: Serve at 64–66°F to enjoy its full potential. It pairs beautifully with traditional Tuscan fare. Think bistecca alla fiorentina, wild mushroom risotto, or roasted pork loin. It also complements aged cheeses like pecorino toscano and rustic pasta dishes with tomato or meat-based sauces. Whether you’re hosting a dinner party or enjoying a quiet evening, this wine elevates the experience. It’s both sophisticated and approachable, making it perfect for wine lovers at any level. Let each glass transport you to the rolling hills of Tuscany.