

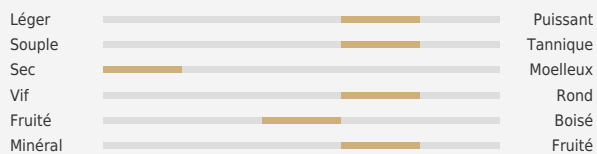


MARCHESE ANTINORI - CHIANTI CLASSICO 'RISERVA' - TENUTA TIGNANELLO

PRODUIT

Nestled in the Chianti Classico hills between Florence and Siena, this wine embodies Tuscan tradition at its finest. Marchese Antinori Chianti Classico Riserva reveals deep aromas of black cherry, violet, leather, and sweet spices, underscored by a delicate hint of oak. The palate is full-bodied and elegant, with beautiful tension, polished tannins, and a long, balanced finish. This wine is made primarily from Sangiovese grapes, aged in barrels to reveal the richness and complexity of its terroir. It pairs well with roasted meats, dishes with sauces, and mature cheeses, enhancing each pairing with its finesse.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Toscane / Italie
Type de vin	Rouge
Volume	0,75L
Potentiel de garde	20 ans +
Cépages	Cabernet Sauvignon, Sangiovese

