

CHIANTI CLASSICO RISERVA 1999 D.O.C.G.

Production area:

territory delimited by the communities of S. Casciano V.P., Tavarnelle V.P., Barberino V.E., Greve, Castellina, Gaiole, Castelnuovo Berardenga, Radda e Poggibonsi.

Vine varieties:

75-100% Sangiovese

10% possible Canaiolo nero

6% possible Trebbiano toscano and Malvasia,

Wine making: The Chianti Classico Riserva is obtained by 24 month of ageing, followed by 3 months of ageing in the bottle.



Tasting characteristics:

sight: lively ruby-red, beautifully intense, evolving to garnet with ageing.

smell: intense, yet delicate; sometimes with a hint of violets and a tendency to become more complex by ageing.

taste: dry, supple, well balanced between a full body and a good structure of tannins.

To serve with: white meat and poultry, noble poultry and grilled meat; The Chianti Classico Riserva matches very well with game.

Ubriaco (oo bree AH koh)

What would happen if you took a nice cheese, soaked it in red wine, and let it age several months under grape skins? This delicious cow's milk cheese is created by farmers in Piave, a region of Veneto.

Ubriaco (Italian for "drunken") gets its name and dark red rind from being doused in the fresh pips and skins of black grapes after they have been pressed (usually Cabernet, Merlot or Raboso). The very hard rind protects the soft white cheese.

Made with the yield of two different milkings, the curds are formed into 11 lb. blocks and left to mature for 20 days before being immersed in the lees of black wine-grapes, usually of the Cabernet, Merlot or Raboso varieties, in a warm room (66-70°), and are then doused continuously with press wine for 35-40 hours.

The rind grows very hard, and adopts a dark wine color. The compact, white curd concealed inside has a distinctive flavor, piquant and sweet at the same time, and is very fragrant, with a hint of wine on the palate.

Ubriaco is well-known as the first cheese to undergo this particular processing. This fragrant, delectable cheese starts life as a fruity, semi-soft cheese from Friuli. Then, it is coated with the wine must and aged for a period of three months. An amazing cheese, it is like having your wine and cheese all in one bite! We recommend you drinking red wine with it, better still if it's a Merlot or Cabernet.

