

Χίμαιρα (CHIMERA RISERVA)

IGT TOSCANA



APPELLATION	IGT Toscana
GRAPE VARIETY	Sangiovese, Cabernet Sauvignon, Merlot
VINTAGE	2016
ALCOHOL CONTENT	14% Vol

WINE-MAKING

MACERATION	14 days
FERMENTATION	A controlled temperature not above 28°C (82°F)
AGING IN WOOD	Minimum 24 months in French barriques
BOTTLES PRODUCED	7000
BOTTLING PERIOD	December 2021

VINEYARD

AREA OF PRODUCTION	Colli di Marsiliana, winery's vineyards
AVERAGE ALTITUDE	90-100 mt
SOIL TYPE	Clay based, medium-textured
GRAPE YIELD	7 tons/hectare

TASTING NOTES

A powerful wine that captures the sunny environment, the earth reflecting the sun and the maturation of the grape. A deep, dark bright purple. An extremely complex, fresh, well-rounded elegant wine. Notes of red fruit, tobacco, oak, leather, and sweet spices. On the palate, a fullness and a long finish. A full body, warm wine, balanced with acidity and tannins.

FOOD PAIRING

Stewed and grilled meats, wild game and aged cheeses. Also enjoyed alone as a meditation wine.