

CHIMERA RISERVA 2011

Appellation: IGT Toscana

Vintage: 2011

Number of bottles produced: 3600

Bottling period: June 2016

Grape Variety: Sangiovese, Cabernet e Merlot

Fermentation: A controlled temperature not above 28°C, 82° F

Maceration: 14 days

Aging in wood: Minimum 18 months in French barriques

Alcohol content: 14.00% Vol

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.

Plant density: 4000 vines/ha



Tasting notes

A powerful wine which 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.