

MICHELANGELO SELECTIONS

*l'oca ciucca*

**CHIANTI *RISERVA*  
DOCG**

**90% Sangiovese  
10% Merlot**



Extended maceration for full extraction of color, flavor and tannins from the grape skins. Aged for 15 months in a combination of new and used French oak barrels. Intense, deep ruby red color. On the nose black fruit; plums, black cherries, liquorices and tobacco. Layers of leather, spices, smoke and menthol that are laced throughout give the wine an excellent sense of balance. Good structure, elegance and complexity from ripe and velvety tannins, bright acidity and long length with a soft finish.

*Located in Tuscany midway between Florence and Pisa in the western part of Chianti, in the Cerreto Guidi production zone. The southwest hillside gives the Sangiovese grapes ideal exposure to sunlight. Along with composition of the soil, rich in clay and limestone, assures good water retention allowing the grapes to mature in the warm, dry Tuscan summer.*