



Società Agricola

Marini Giuseppe

CHIANTI

DOCG RISERVA

Villa Paternino



When the story began...

In the 20th century our grandfather Roberto Marini bought the Villa Paternino and the lands surrounding it in Pistoia because he needed a bigger place to carry on the strong winemaking tradition of his family.

Chianti Riserva Villa Paternino describes the beginning of the story of our family in this new and prestigious location surrounded by green hills and nature.

The label illustrates the map of the Leopold Historical Land Registry of 1823, where our Farm is located nowadays.

It is here that today Giuseppe Marini, the son of Roberto, together with his family continue to work with passion to produce the best quality by respecting the environment.

Denomination Chianti Riserva DOCG

Description Chianti Riserva Marini is a symbol of Tuscany's wine making traditions due to its complexity and strong ties to its terroir.

Estate and vineyard location Tuscany in the Chianti Area

Technical Information

Grape variety Sangiovese, Merlot

Alcohol by volume 13,5%

Length of maceration on the skins 20 days, with frequent reassembly

Malolactic fermentation Carried out immediately after alcoholic fermentation

Length of maturation 24 months, partially in wood

Tasting Notes It is a clear scarlet red. The nose is complex and intense with prevalent flower and mixed berry scents of raspberry, cherry, blackberry and blueberry followed by spiced and toasted notes of cinnamon, cloves and coffee. In the mouth the wine is warm, soft and quite fresh. It is elegant and enveloping, with fine tannins that are well balanced in the wine's structure and a long and persistent finish.

Serving suggestions Barbecued meat and beef stews, game, aged cheeses.

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