PANEBIANCO WINES

PANEBIANCO SELECTION



Castello di Lucignano

Chianti Classico Riserva

Chianti Classico Riserva DOCG

A distinguished Chianti Classico Riserva from the historic Castello di Lucignano, expressing the authentic character, elegance and depth of the Chianti Classico territory.



VINEYARD / AREA
Lucignano in Chianti, Chianti Classico Tuscany

SOIL
Galestro, clay and limestone

ALTITUDE
250 – 400 m a.s.l.

FARMING
Sustainable farming practices

HARVEST
Manual harvest

VINIFICATION
Fermentation in stainless steel with temperature control, followed by extended maceration on the skins.

MATURATION
Aged 24 months in large Slavonian oak casks and French oak barriques, followed by bottle aging before release.

TASTING PROFILE

COLOR
Intense ruby red with garnet reflections

AROMAS / FLAVORS
Ripe red cherries, black cherry, plum, violet, sweet spice and hints of tobacco

PALATE
Elegant and structured, with vibrant acidity, refined tannins and a long, persistent finish

SERVING TEMPERATURE
16 – 18 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Tuscan cuisine, grilled meats, game, braised dishes, roasted poultry, mushroom preparations and aged cheeses.

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ABOUT THE PRODUCER
Castello di Lucignano has a long tradition in the heart of Chianti Classico, where history, terroir and meticulous vineyard work come together to produce wines of character and authenticity. The estate's vineyards, surrounding the medieval castle, reflect the unique expression of the Chianti Classico territory.

WHY PANEBIANCO SELECTED THIS WINE
A classic Chianti Classico Riserva that exemplifies tradition and elegance, offering depth, structure and a true expression of the Chianti Classico terroir.

WEBSITE
www.panebiancowines.com

PHONE
212 685 7560

PORTFOLIO
www.sevenfifty.com/panebianco