



# VILLA DI STICCIANO

## CHIANTI RISERVA DOCG



TENUTA DI  
STICCIANO

**Denomination:** Chianti Riserva DOCG

**Vineyard location:** vineyard Quercione

**Grapes:** Sangiovese 100%

**Ageing:** in French oak used tonneaux for about 16 months and then 4 months in bottle. **Organoleptic description:** with a lively red ruby colour at the nose it shows beautiful violet notes and some sweet spices.

Pleasant on the palate, with a nice freshness and a soft tannin, it has a good body and is very well balanced. It matches well with pasta with ragù sauce and seasoned cheeses for example a Pecorino Toscano.



TENUTA DI  
STICCIANO



CHIANTI

**MAGGIANO**

**Red fruit and violet notes  
at the nose and good  
freshness on the palate.  
The great tannins of the  
Sangiovese are mixed  
with the softness of the  
Canaiole that makes it  
velvet like and well  
balanced.**



TENUTA DI  
STICCIANO



CHIANTI

**MAGGIANO**

**Red fruit and violet notes  
at the nose and good  
freshness on the palate.  
The great tannins of the  
Sangiovese are mixed  
with the softness of the  
Canaiole that makes it  
velvet like and well  
balanced.**



TENUTA DI  
STICCIANO



CHIANTI

**MAGGIANO**

**Red fruit and violet notes  
at the nose and good  
freshness on the palate.  
The great tannins of the  
Sangiovese are mixed  
with the softness of the  
Canaiole that makes it  
velvet like and well  
balanced.**



TENUTA DI  
STICCIANO



CHIANTI

**MAGGIANO**

**Red fruit and violet notes  
at the nose and good  
freshness on the palate.  
The great tannins of the  
Sangiovese are mixed  
with the softness of the  
Canaiole that makes it  
velvet like and well  
balanced.**



TENUTA DI  
STICCIANO



CHIANTI

**MAGGIANO**

**Red fruit and violet notes  
at the nose and good  
freshness on the palate.  
The great tannins of the  
Sangiovese are mixed  
with the softness of the  
Canaiole that makes it  
velvet like and well  
balanced.**



TENUTA DI  
STICCIANO



CHIANTI

**MAGGIANO**

**Red fruit and violet notes  
at the nose and good  
freshness on the palate.  
The great tannins of the  
Sangiovese are mixed  
with the softness of the  
Canaiole that makes it  
velvet like and well  
balanced.**