



Paolina - "the elegant"
Chianti Classico Riserva DOCG

Paolina was the first winemaker to produce Chianti Classico at Savignola. We dedicate this refined yet powerful wine with her name, to remember a woman with a strong personality and great respect for the history of Chianti.

Vines: From mostly Sangiovese grapes and other native vines.

Vintage: 2015

This wine saw its daylight during a good year for the climate, very well balanced which favored the aging process. Circumstances that are ideal for producing wines of high quality and big potential. With the vintage of 2015 there emerges the main characteristics of the Savignola

A harmonious and elegant wine.

This wine is a result of a carefully chosen and hand picked selection of grapes from the best exposure among the vine fields. The aging of 14 months takes place in big oak barrels according to the tradition of Paolina, and then the wine is maturing in bottles for at least 2 years.

The wine of Paolina has an intense ruby red color, deep and inviting. In the nose it awakens your senses of the aromas of mature cherry and a distinct pepper note, anticipating the tasting. This is a full bodied wine that wraps around your palate, fills it with mature tannins and a richness of flavors. Paolina contributes also with a cheerful finish spicy and persistent.

Luca Gardini the best Sommelier in the world (WSA 2010): 95 points

Falstaff: 92 points

Decanter: 91 points

The WineHunter Award 2020: ROSSO

Food pairings: Excellent together with aged cheeses and it's an optimal pairing with red meat, Tuscan cold cuts and cheese. The wine goes well with pasta and a wild boar ragù or truffle.

Recommended serving temperature: 16°-18°