

valdellecorti



chianti classico DOCG 2019 Riserva

The Riserva is only made in exceptionally good years with the best grapes selected from the estate's oldest vineyards so in this sense we might well describe the Riserva as our "Grand Cru". Like our other wines, the Riserva has great ageing potential, improving considerably over the years to express the quintessential features of Chianti-grown Sangiovese: minerality, fresh fruit and outstanding elegance.

2019: A very warm spring brings forward the vegetation that is then stopped by rains and frost in May. This is followed by a well-balanced summer with hot peaks but also some rain that keeps the ripening in balance. A nice regular harvest from the beginning until mid-October that allowed us to make several rounds of selection. The best grapes destined to the Reserve remained well ventilated on the vines until mid-October.

Very balanced and ample in the mouth with hints of ripe black fruit and very bright cherry. Shades of spices such as white pepper and blond tobacco, elegant soft wood. Bouquettes nicely expanded. A wine with a very great ageing potential.

grapes:	mainly Sangiovese
vinyards age:	40-45 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	3 weeks in stainless steel, or 2 weeks in topless tonneaux, natural yeasts punchdowns by hand
maturation:	24 months in old barriques and tonneaux
bottle ageing:	6 months
vol alcohol:	13.5 %
bottled:	July 2022

awards: Slow Wine 2024

'VINO SLOW'