

valdellecorti



chianti classico DOCG 2017

This wine represents both the specific Radda terroir and the basic principle leading our commitment as winegrowers: sustainable development. It is mainly made from Sangiovese grapes. Chianti Classico Val delle Corti encapsulates the principal features of a "classic" Chianti Classico, in the best sense of the term: fresh, harmonious fruit on the nose – black cherries, wild berries, violets and juniper – bright ruby red colour, good concentrated texture, lovely acidity and, above all, an elegant and extremely delicious flavour. Chianti-grown Sangiovese grapes at their best. The years of bottle-ageing mature the wine further.

2017: Extremely hot and dry, problematic year. Nevertheless, Radda, with the altitude of its vineyards and the well-known freshness of the soils, manages to give drinkability, fresh fruit and pleasant acidity.

"Hat off in front of the wines of Roberto Bianchi and family. There is no vintage that could tarnish the silhouette and style of the house, now settled and increasingly appreciated. Intense and solid wine, without losing grace and depth." *Gambero Rosso*

grapes:	mainly Sangiovese
vineyards age:	20 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	3 weeks in stainless steel, 30% of the mass lays on the skins for 4 months, controlled temperature, punchdowns by hand, natural yeasts
maturation:	24 months in large Slavonian oak casks 2000-3000 litre
bottle ageing:	3 months
vol alcohol:	13,5%
bottled:	December 2019
awards:	Gambero Rosso 2021 'Three Glasses'
	Vini Buoni D'Italia 2021 '4 Stars'
	Slow Wine 202 'Top Wine'
	Dr. Wine 2021 '95/100 points'