

valdellecorti



chianti classico DOCG 2015 Riserva

The Riserva is only made in exceptionally good years with the best Sangiovese 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.

2015: Once again, in a hot dry year, the Val delle Corti / Radda Sangiovese succeeds in fully expressing all its potential. The nose displays all the classic floral notes, with hints of violets and cherries, outstanding depth and strikingly impetuous mineral sensations. The palate is soft, deep, warm, juicy and very lingering. This still-youthful wine has a long, reliable future ahead.

"Chianti Classico passes the "finesse and detailing" exam with flying colours: a truly magnificent wine." Armando Casatagno

grapes:	sangiovese 100%
vinyards age:	44 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:	14,5 %
bottled:	November 2017

awards:	Slow Wine 2019	'VINO SLOW'
	Vini Buoni d'Italia 2019	'4 STARS'