

# valdellecorti

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## chianti classico DOCG 2017 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.

2017: An unusual year, heavy rainfall in winter and spring, frost in April and a hot but rainy summer with cool nights. In the vineyard, the prolonged humidity and heat required special attention to protect the grapes from disease. Lots of fruit and an unexpectedly long ripening period. During the harvest, many selections 'freed' the best berries to ripen longer, well ventilated. A long but rich and also good harvest, with a very strict selection.

The Riserva 2018 is the child of a 'Chiantigiana' vintage in the best sense of the term. A cold winter and a fluctuating summer season have produced a wine that is more intriguing than explosive on the aromatic level, but very snappy on the palate and deep. The classic Val delle Corti tannins are silky but never flat, tamed but well present. An extremely refined 'middle weight' that dances on its toes and will take advantage of the bottle to integrate and complete itself.

grapes:	mainly Sangiovese	
vineyards 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%	
bottled:	Dicembre 2021	
awards:	Slow Wine 2023	'VINO SLOW'
	Vini Buoni d'Italia 2023	'4 STELLE' e 'CORONA'
	Daniele Cernilli Dr. Wine 2023	'95/100 PUNTI'