

valdellecorti



chianti classico DOCG 2020 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.

2020: A climatically unstable year, with a wonderful spring, a cold May, a fairly hot summer and a cool, rainy end of September, which forced us to carefully select the grapes just before harvesting. Beautiful, healthy grapes with thick skins and less juice.

The result: The profile is elegant, moderate, sweet in its fruit, with an excellent alcohol balance and a very well balanced tannin extraction. Floral white and earthy undertones on the nose. A wine of great complexity, graceful, precise and vertical, as only Sangiovese di Radda knows how to do.

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:	13.5 %
bottled:	July 2023
awards:	Slow Wine 2025 'VINO SLOW'