

valdellecorti



chianti classico DOCG 2020 Riserva

The Riserva di Val delle Corti is produced exclusively with grapes from the oldest vineyard on the estate, planted by Giorgio Bianchi in 1974. This is the principle that the French call 'cru': a single vineyard, always the same, with particularly valuable and balanced characteristics. The Riserva is particularly suitable for ageing, and over the years the essence of Chianti Sangiovese is increasingly expressed there: minerality, fresh fruit and great elegance.

2021: The winter of 2021 was fairly wet and not very cold. March was unusually warm, April and May cold with frost and hail and a lot of rain. A hot and dry summer preceded a splendid September. Beautiful and rich grapes. It rained at the beginning of October, followed by dry weather and a wonderful harvest.

After 30 months of slow maturation in small barrels, the 2021 edition shows all the characteristic traits of the vintage: an exuberant fruitiness on the nose, an intense and complex body, and a savoury and refreshing finish that mitigates the considerable alcohol content. It is still very young and bottle ageing will make it unforgettable.

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:	14.5 %
bottled:	July 2024