

valdellecorti



chianti classico DOCG 2012

This wine represents both the specific Radda terroir and the basic principle leading our commitment as winegrowers: sustainable development. It is made exclusively from Sangiovese (95%) and Canaiolo (5%) 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.

2012: As often happens in Val delle Corti in difficult and less generous years the outcoming wines are extra elegant structured. Crystal clear aromas, hints of citrus alternating with earthy, stony sensations. Taut, assertive flavour, tangy and profound as always.

grapes: sangiovese 95% /canailo 5%
vineyards age: 17 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

maturation: 24 months in large Slavonian oak casks 2000-3000 litre
bottle ageing: 3 months
vol alcohol: 13,5%
bottled: February 2015

awards: Vini Buoni d'Italia 2016 'Crown'
Guida Slowine 2016 'Vino Slow'
Gambero Rosso 2016 '3 Glasses'