

# valdellecorti

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## chianti classico DOCG 2013

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.

**2013:** A balanced vintage year with a long, cold winter and a moderately hot summer have given us a vibrant, flavoursome Chianti Classico with a subtle array of aromas: fresh spice, elderflower and a typical hint of fresh anchovies in a joyous compendium of Chiantiness, along with luminous ruby red colour.

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 months, controlled temperature, punchdowns by hand, natural yeasts
maturation:	24 months in large Slavonian oak casks 2000-3000 litre
bottle ageing:	3 months
vol alcohol:	13%
bottled:	September 2015

awards:	Vini Buoni d'Italia 2017	'Crown'
	Gambero Rosso 2017	'3 Glasses'
	Slowine 2017	'Vino Slow'