

valdellecorti



chianti classico DOCG 2014

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.

2014: As often happens in Val delle Corti in difficult and less generous years the outcoming wines are extra elegant structured. A rainy year with cool temperatures caused us meticulous and extraordinary work. Repeated selections during the harvest with an impressive result: Silky and polished Sangiovese with wild berry aromas followed by blanched almond, blue flower and mild garden herb underlines the delicate and nuanced side of the mighty sangiovese. Thin, intact, along with character and amazing personality, it is a rare treat to drink it.

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:	June 2016
awards:	'Slow Wine' 2018 'Vini Buoni d'Italia' 2018 'The Wine Advocate' 2017
	'Vino Slow' '4 STARS' '89+'