

valdellecorti



chianti classico DOCG 2015

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.

2015: A tough year with a hot summer, proving once again that the Radda terroir can handle climate change. A very hot, dry year like 2015 has produced a richly extracted, deep wine, yet refreshing and always fresh. Lustrous, clear ruby red colour. The nose opens with pleasing cherry fruit enriched with hints of thyme and mint. A mouth-watering palate with well-judged tannin and a sprinkling of spice and fresh, supple flavour. A wine with a generous, racy character, marked salty tang and a lingering finish.

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:	14 %
bottled:	July 2017