

valdellecorti



chianti classico DOCG 2016

This wine represents both the specific Radda terroir and the basic principle leading our commitment as winegrowers: sustainable development. It is made mainly from Sangiovese 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.

2016: A swinging year from the climatic point of view - from the winter drought we went to late frosts in April and to the big rains in June.

2016 resulted in a very 'raddese' wine. Intense and vibrant, almost wild, this is a wine that best expresses kindness and depth, frankness and freshness, typical of our Sangiovese. It will age very well.

grapes:	mainly Sangiovese
vineyards age:	20 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:	September 2018