## valdellecorti



## chianti classico DOCG 2018

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 and Canaiolo grapes, each vineyard harvested separately according to the aspect and age of the vines, which varies from 7-30 years old. The particular location of the estate – breezy hillsides, east/south-east facing at an average altitude of 400m on steep slopes – and the geological features of the soil (sandy-chalky with good, medium-depth stony content) contribute towards producing very healthy, concentrated grapes in limited quantities. 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 bottleageing mature the wine further. Serve at a moderate 16°-18°C.

**2018:** An unusual year, heavy rainfall in winter and spring, frost in April and a hot but rainy summer with cool nights. In the wineyard the prolonged humidity and heat required special attention to protect the grapes from disease. During the harvest, many selections 'freed' the best berries to ripen longer, well ventilated. A long but rich and also good harvest, with a very strict selection.

Vertical, deep and austerely complex wine.

grapes:	mainly Sangiovese, Canaiolo
vineyards age:	7—30 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	Temperarure-controlled stainless steel vats and in open vats, with gentle pumping-over, déléstages and traditional drawing-off.
maturation:	24 months in traditional large Slavinian oak barrels 2000-3000 litre
bottle ageing:	3 months
vol alcohol:	13 %
bottled:	May 2020

Awards:

Slow Wine 2022

**`TOP WINE'**