

valdellecorti

chianti classico DOCG 2024



This wine represents both the specific Radda terroir and the basic principle leading our commitment as wine-growers: 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 bottle-ageing mature the wine further. Serve at a moderate 16°-18°C.

2024: A bountiful but very challenging harvest: Following an extremely hot summer, in September the much-needed sunshine failed to materialise, replaced instead by heavy rainfall. The grapes struggled to ripen, sugar levels remained low, and we had to carry out numerous rounds of rigorous selection.

The Val delle Corti Chianti Classico 2024 is the true product of a productive vintage characterised by excessive rainfall towards the end of the grapes’ ripening period. Yet, despite this, it is a delightfully drinkable and inviting wine. The nose is a harmonious blend of red fruits, dark citrus and hints of blood-like minerality. On the palate, it is slender and elegant, almost vertical, with barely perceptible alcohol and tannins that are still prominent yet incredibly juicy, framing an unflagging freshness. The finish, whilst not particularly long, is of obsessive purity, vibrant with citrus and cellar notes.

grapes:	mainly Sangiovese, Canaiolo
vineyards age:	30 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	Temperature-controlled stainless steel vats and in open vats, with gentle pumping-over, déléstages and traditional drawing-off.
maturation:	24 months in traditional large Slavonian oak barrels 2000-3000 litre
bottle ageing:	3 months
vol alcohol:	12,5 %
bottled:	May 2026