

valdellecorti



chianti classico DOCG 2007 Riserva

The Riserva is only made in exceptionally good years with the best Sangiovese selected from the estate's oldest vineyards so in this sense we might well describe the Riserva as our "Grand Cru". Like our other wines, the Riserva has great ageing potential, improving considerably over the years to express the quintessential features of Chianti-grown Sangiovese: minerality, fresh fruit and outstanding elegance.

2007: An intensely sunny year rewarded us with a great vintage. The Riserva 2007 displays all the typical features of Radda-grown Sangiovese in generous years: a weighty but austere body overall, dry, well-controlled tannins, and lovely ripe, concentrated, tangy red berry fruit.

grapes:	sangiovese 100%
vinyards age:	40 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	3 weeks in stainless steel, or 2 weeks in topless tonneaux, natural yeasts punchdowns by hand
maturation:	24 months in old barriques and tonneaux
bottle ageing:	6 months
vol alcohol:	14,5 %
bottled:	October 2010

awards:	Vini Buoni d'Italia 2012	'Crown'
	Guida Slowine 2012	'Vino Slow'
	Le Guide dell'Espresso 2012	'L'Eccellenza'
	Agata & Comparini 2012	'The best Italian Vines'