

valdellecorti



chianti classico DOCG 2009 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.

2009: A very generous, warm year gave us a multifaceted wine with subtly woven aromas, gentle minerally sensations infusing over the palate with a very generous and uniquely proportioned flavour; very sweet tannins and a lingering, pure and radiant finish.

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 %
bottled:	April 2013

awards:	Le Guide dell'Espresso 2014	'L'Eccellenza'
	Gambero Rosso 2014	'2 Glasses'