

valdellecorti



chianti classico DOCG 2011 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.

2011: The 2011 Riserva carries all the strength of the vintage year on a more sophisticated structure, a symphony of aromas from cherries to Mediterranean vegetation. Floral sensations alongside marked, seductive hints of red berry fruit. The flavour displays genuine, entirely fruity sweetness with a caressing mouthfeel that makes all the difference, developing very naturally.

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:	Febuary 2014

awards:	Vini Buoni d'Italia 2015	'Crown'
	Vini Buoni d'Italia 2016, Premio del pubblico	'Crown'
	Guida Slowine 2015	'Vino Slow'
	Le Guide dell'Espresso 2015	'L'Eccellenza'
	Doctor Wine by Daniele Cernilli 2014	'96/100 Points'