

valdellecorti



chianti classico DOCG 2013 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.

2013: The vintage year enabled us to bring the purest selection of Sangiovese from the estate's oldest vines into the bottles. All the typical features of the Classico are enhanced: freshness, tangy flavour and minerally sensations, harmonising over time in a wine that is uniquely stylish, profound yet always fresh.

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:	13,5 %
bottled:	November 2015

awards:	Vini Buoni d'Italia 2017	'Crown'
	I Vini d'Italia del'Espresso 2017	'The 100 wines to conserve'
	Gambero Rosso 2017	'Two Glasses'
	Doctor Wine by Daniele Cernilli 2017	'97/100 Points'
	The Wine Advocate 2017	'92+'