

valdellecorti



chianti classico DOCG 2014 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.

2014: 2014 has been a complicated vintage. Obsessive attention in the vineyard and severe selections were the only means at our disposal to bring home something satisfying. In such vintages there is usually no Riserva outcoming. But our oldest vineyards surprised us once again and in the end there were 4.000 bottles of Riserva in the cellar ! To us the essence of 'Riserva' lies not necessarily in greater intensity or alcoholic concentration. As a matter of facts, we get more excited by elegance, subtleness and complexity. And we found lots of that in the 2014.

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:	July 2016

awards:	Gambero Rosso 2018	'Three Glasses'
	Vini Buoni d'Italia 2018	'Golden Star'
	Le Guide dell'Espresso 2018	'The best 100 vines to drink now'