

valdellecorti



chianti classico DOCG 2016 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.

2016: A vintage year from a climatic point of view - from the winter drought we moved on to late frosts in April and the big rains in June. Then an intense and warm summer with blessed rains at the right time. Unusually regular harvest with homogeneous maturity in all the vineyards. 2016 is born already great wine, very 'raddese'. It has a perfect balance between acidity and softness and between a striking black cherry fruit and flowers.

"A masterpiece. Difficult and maybe useless to give another definition for Roberto Bianchi's Riserva '16. A wine that smells of cellar humors, the flavour is the most faithful to the idea we have of Radda and of Chianti Classico Sangiovese in general. Finish of sensational flavor and length."
- Antonio Boco - Gambero Rosso Magazine - February 2020

grapes:	sangiovese 100%
vineyards 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:	July 2019

awards:	Gambero Rosso 2020	'Three Glasses'
	Vini Buoni D'Italia 2020	'Crown'
	Vini Buoni d'Italia 2020	'Crown of the audience'