

# valdellecorti

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## chianti classico DOCG 2017 Riserva

The Riserva is only made in exceptionally good years with the best grapes 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.

2017: Difficult year, cold and dry winter. Damaging frosts at the end of April and a hot and dry summer. It saved us, again, being in Radda in Chianti and the east/northeast exposure of Val delle Corti, which allowed that minimum temperature range day/night essential for the maintenance of the vegetative activity of the plants. In mid-September the rain arrived, re-raising the fate of a vintage that seemed to be compromised and that, at the end of the day, gave surprising results in terms of quality.

An invigorating, clean nose, currant leaf and violet. A first impetuous, almost grumpy sip, of best Sangiovese tradition in Radda. Slowly but steadily emerging, the wine assumes the unmistakable profile of Val delle Corti : inebriating freshness, red fruit, fresh thyme, salt, an ematic note and, above all, straightness.

grapes:	mainly Sangiovese
vineyards age:	40-45 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 2020

### Awards:

Gambero Rosso	2022	'TRE BICCHIERI'
Daniele Cernilli Dr. Wine	2022	'97/100 POINTS'