



CHIANTI CLASSICO RISERVA 2020

Chianti Classico DOCG

FIRST VINTAGE	TYPOLOGY	GRAPES	VINEYARDS
1979	Red with great structure and longevity	95% Sangiovetto 5% Canaiolo	Castellina in Chianti (SI)

A careful selection of the best grapes for this Reserve. A wine which best interprets the territory of Chianti Classico to obtain the best from every vintage. Only native vines, without Cabernet or Merlot.

2020 vintage notes: the winter was usually cold with moderate rainfall. After a less positive note in early April of some excessive cold nights, which affected bud burst in few areas, the spring was regular. The season was characterised by average temperatures and well-spaced rainfall which gave rise to a highly satisfying harvest of top-quality grapes.

Tasting notes: the colour of this Chianti Classico is the ruby red of the Sangiovetto. The nose is fragrant, fresh with pleasant scents of red fruit, licorice, currant and a slight touch of vanilla. Dominated by the typical notes of the Sangiovese Chiantigiano. It expresses a pleasant sweetness on the palate. It is round, soft and sapid, with a tannin that becomes increasingly velvety with the passing of time. Acidity and persistence characterise a very elegant aftertaste.

Pairing: roasted red and white meat, but is very well suited to poultry, rabbit and various cheeses.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone

Vineyard altitude: 350-400 mt. s.l.m.

Training system: guyot single-arched cane

Planting density: 3,500 plants per hectar

Grape yield per hectars: 60 Ql

Harvesting period: october

Vinification: in steel

Malolactic fermentation: done

Aging: in French oak barrel of 2,25 and 5 Hl

Duration of the aging before bottling: 15 months

Duration of the aging in bottle: 15 months

Available formats: 0,375 l - 0,75 l

