VITICCIO

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Wine Spectator TOP 100 WINE

Chianti Clasico Riserva DOCG

The tradition of the high quality of Chianti Classico. Its perfumes and its taste are the combination of Sangiovese with two international varieties, Merlot and Syrah.



Denomination: Chianti Classico DOCG Riserva

Grape varieties: 90% Sangiovese, 5% Merlot, 5% Syrah

First vintage produced: 1970

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south-southwest, northern, and southern exposure

Soil: clayey, with prevalent amounts of alberese and colombino stone

Training system: Guyot and spur-trained cordon

Vineyard age and density: 5-30 years; 4000-7000 plants per hectare

Harvest: manual, during the last week of September for Merlot and Syrah and the first week of October for Sangiovese

Vinification: Alcoholic fermentation at 26-30°C in stainless steel and maceration for 15 days. Malolactic fermentation in both wood and stainless steel

Aging: in barriques of 225 and 300 l for 12 months and large Slavonian oak barrels for another 12 months

Tasting notes: Intense ruby red with violet nuances. A complex nose with sour cherry, ripe blackberry, and cassis with undertones of cinnamon, nutmeg, and freshly ground pepper. On the palate, soft and fresh, with the alcohol rounding out the harshness of the tannins. Finishes with a long, toasted note. Will age well for more than 10 years

Alcohol: 14.0%
Production: 50,000 bottles/year
Format: 0.75 l, Magnum, Double Magnum, and 5 l