



VILLA LE CORTI CORTEVECCHIA

Chianti Classico DOCG

Riserva
2015



Denomination	Chianti Classico Riserva Docg
Farming method	Organic
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	270-350 m ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon
Average age	32 years
Grape variety:	Sangiovese 95% and Colorino 5%
Fermentation	Harvest is done by hand; the grapes are destemmed and put in open air tanks with temperature control system; after 24 hours at 20° C the grapes are inoculated with selected indigenous yeasts; total day of fermentation process is 14 days with a max temperature of 28 °C
Ageing	The wine ages 16/20 months in oak casks of 27 hL. A 6-month aging period in bottle follows.
Date of bottling	15 July 2013
Alcohol level	14,00%
Tasting Notes	Chianti Classico Riserva has a serious and austere shape, thanks to the longest maturation in wood. A painting with the bright brushstrokes of spices and dark fruits on a oaky background. An intense wine: ruby tones with the floral traits of violet and wild rose, eucalyptus and resins, and deep notes of licorice root and dark plums. The palate shows the throbbing character of Sangiovese, heated with iridescent tannin and acidity. The finish is long and progressive, with pretty layers of soft tobacco, and the energy of fruit that will express over time.
Pairing	Quails in a pan with braised polenta crust
Awards	2015: 17.5/20 pts Jancis Robinson 2014: 92 pts James Suckling 2013: 91 pts Falstaff, 92 pts James Suckling 2012: 93 pts James Suckling 2011: 92 pts Falstaff 2010: 93 pts Falstaff, 93 pts James Suckling, 91 pts Wine Advocate, 3 stelle Recommended Decanter

