

# CORTEVECCHIA

## CHIANTI CLASSICO DOCG RISERVA

### 2008



<b>Estate:</b>	Villa Le Corti
<b>Denomination:</b>	Chianti Classico Riserva Docg
<b>Production area:</b>	San Casciano in Val di Pesa, Florence
<b>Altitude:</b>	270-350 m ASL
<b>Exposition</b>	South
<b>Soil composition</b>	Pliocenic hills rich of river stones
<b>Density of plantation</b>	5,800 plants per ha/2,347 plants per acres
<b>Training form</b>	Low spurred cordon
<b>Average age</b>	25 years
<b>Grape variety:</b>	Sangiovese 95% ; Colorino and Canaiolo 5%
<b>Date of harvest</b>	2 <sup>nd</sup> October
<b>Fermentation</b>	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
<b>Ageing</b>	The wine ages 20 months in big oak casks and part in tonneaux. A 6-month aging period in bottle follows.
<b>Production in bottles</b>	9.000 (750ml); 450 (1,5lt)
<b>Tasting Notes</b>	Garnet red color with fresh purple touches, has aromas of cabinetry, fruit in brandy and red berries like raspberry and red currant jam. Intense, shimmering and elegant with hints of tamarind, black pepper and an undercurrent of sweet licorice. The taste is lightly warm, but well supported by great freshness and the typical Chianti's purity. Remarkable sangiovese with vigorous tannins, a rich wine with a good body, crispy fruitiness and enveloping poutpourry floral notes. Elegant ending with berries and spicy notes of strawberry and rhubarb jam.
<b>Pairing</b>	T-bone steak, stewed beef, wild game, duck with truffles, seasoned cheeses

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<b>Awards</b>	<b>92 points</b> , FALSTAFF 2012 <b>91 points</b> JAMES SUCKLING <b>90 points</b> WINE ENTHUSIAST
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