

CORTEVECCHIA

CHIANTI CLASSICO DOCG RISERVA

2009



Estate:	Villa Le Corti
Denomination:	Chianti Classico Riserva Docg
Production area:	San Casciano in Val di Pesa, Florence
Altitude:	270-350 m ASL
Exposition	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	26 years
Grape variety:	Sangiovese 95% ; Colorino and Canaiolo 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 20 months in big oak casks and part in tonneaux. A 6-month aging period in bottle follows.
Production in bottles	6,500 (750ml); 300 (1,5lt)
Alcohol level	14,50%
Tasting Notes	Deep, purple-flecked red. A multi-layered nose initially releases delicate floral essences, followed by ripe fruit, such as dried plum, morello cherry, raspberry, and bottled cherries, finishing on notes of pencil lead and spice mix. In the mouth, a vibrant acidity beautifully enlivens the structure and ensures fine approachability. A wine of appealing heft, beginning with substantial, fine-grained tannins and concluding with a near-endless finale, an eloquent expression of both its growing area and of its grape variety.
Pairing	Makes a fine partner with tasty dishes such as sirloin and grills, first courses of game, and with aged cow's milk cheeses

Awards **90 points, JAMES SUCKLING**
Recommended, DECANTER

