

# CORTEVECCHIA

## CHIANTI CLASSICO DOCG RISERVA

### 2010



<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>	27 years
<b>Grape variety:</b>	Sangiovese 95% ; Colorino and Canaiolo 5%
<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>	5.200 (750ml); 600 (1,5lt)
<b>Alcohol level</b>	14,00%
<b>Tasting Notes</b>	A harmonious symphony with pleasing sounds in this Reserve from the heart of Chianti Classico. Intense nose with volumes of dried flowers with ripe berry fruit, plum and black cherries in maraschino, elegant and slightly smoky notes that close on the liquorice root. In the mouth, the luscious taste fills the palate, keeping the freshness of fruit with a finish of rhubarb jam and candied citrus peel to give persistence. Polished and well-structured tannins enhance the enjoyable body, and its richness of nuances deepens in a pleasant closure of white pepper and star anise, like a deep and long breath. Iconic.
<b>Pairing</b>	With the traditional Tuscan starters “crostini” with chicken liver or with a rump steak of beef with grilled mushrooms

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<b>Awards</b>	<b>93 pts, FALSTAFF</b> <b>93 pts, JAMES SUCKLING</b> <b>91 pts, WINE ENTHUSIAST</b>
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