

VILLA LE CORTI

CORTEVECCHIA
CHIANTI CLASSICO DOCG RISERVA
2014



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	31 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 20 months in big oak casks and part in tonneaux. A 6-month aging period in bottle follows.
Production in bottles	9.600 (750ml); 195 (1,5lt)
Alcohol level	13,50%
Awards	2013: 92 pts James Suckling; 92 pts Wine Advocate 91 pts Falstaff 2012: 93 pts James Suckling 2011: 93 pts Falstaff 2010: 93 pts James Suckling, 93 pts Falstaff, 91 pts Wine Advocate

