

VILLA LE CORTI

DON TOMMASO
CHIANTI CLASSICO DOCG
GRAN SELEZIONE

2013



Denomination	Chianti Classico Docg Gran Selezione
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	25 years
Grape variety	Sangiovese 80%, Merlot 20%
Fermentation	This is the selection of the best sangiovese grapes all over the estate. Harvest is done by hand; the grapes are destemmed and put in open, frustum cone-shaped stainless steel vats, with a temperature control system; after 24 hours at 20°C the grapes are inoculated with selected indigenous yeasts; total day of fermentation process for Sangiovese is 18 days and for Merlot 16 days at a max temperature of 28° C
Ageing	The wine ages in 70% new barriques and 30% in used barriques for 18 months, 12 months in bottle.
Production in bottles	9.500 (0,75 l) 600 (1,5 l) 30 (3 l) 10 (6 l)
Tasting Notes	The voice of a single vineyard, 10 hectares in the family hills of San Casciano in Val di Pesa, a century-old estate where Sangiovese grapes have unique strength and precision. The soul of this wine is in the details, with a rough character in a precise texture that widens in complexity with the evolution. Intense aromas vibrating in fragrant notes of dark cherries and plums, violets and dried roses, liquorice powder and myrtle leaf, with a fresh touch of fine spices. The palate is powerful and direct, with a crescendo in the mouth: a dry and warm body without excess of tannins, like a stretching muscle, defines a full and harmonious development.
Pairing	Risotto with glazed quail and “Aceto Tradizionale” vinegar.

Awards	2013: 95 pts James Suckling, 94 pts Wine Advocate 91 pts Wine Spectator, 90 pts Decanter 2012: 90 pts Wine Advocate; 92 pts Falstaff 2011: 93 pts James Suckling 2010: 90 pts Falstaff; 95 pts James Suckling
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