



Chianti Classico 2018

This wine represents both the specific Radda terroir and the basic principle leading our commitment as winegrowers: sustainable development. It is made exclusively from Sangiovese (95%) and Canaiolo (5%) grapes. Chianti Classico Val delle Corti encapsulates the principal features of a classic Chianti Classico, in the best sense of the term: fresh, harmonious fruit on the nose – black cherries, wild berries, violets and juniper – bright ruby red colour, good concentrated texture, lovely acidity and, above all, an elegant and extremely delicious flavour.

Vineyard age: 19 years

Aspect: east

Altitude: 450m

Soil: marly limestone, stony

Fermentation: 3 weeks in stainless steel, 30% of Maas lays on the skins for 4 months, controlled temperature, punchdowns by hand, natural yeasts

Maturation: 24 months in Slavonian oak cask 2000-3000 litres.

TUOTTAJA	Val delle Corti
MAA / ALUE	Italia - Toscana
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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