



Corte Rinieri

Chianti Classico D.O.C.G Riserva

PRODUCTION AREA

San Casciano Val di Pesa, Florence.

TERRAIN TYPE

The vineyards are located on terrains that have various morphological characteristics, such as the presence of Alberese sandstone and Galestro marlstone, located at an average altitude of over 300 m a.s.l.

BLEND

Sangiovese and Cabernet Sauvignon.



PRODUCTION TECHNOLOGY

The wine is produced from handpicked Sangiovese and Cabernet Sauvignon grapes in small crates and undergo further selection in the cellar. Skin maceration has an average length of 25 days, during this period its alcoholic fermentation is completed at a controlled temperature of 27 degrees. Daily pumpovers and delestage are finalized for a greater extraction.

AGEING

The wine is introduced in new and second passage 25 hl French Oak barrels where it completes its malolactic fermentation and ages for 24 months. At the end of this period the wine is bottled where it is further aged before being placed on the market.

TASTING NOTES

Intense ruby red colour, tends to a garnet shade with ageing. A broad and enveloping perfume, juicy fruit notes of raspberry and blackberry and a spicy undertone. To the palate the tannic web is thick, dense and well balanced. The acidity is harmonized with a complex undertone, rich and well balanced. Serving temperature: 18°