

VILLA LE CORTI

LE CORTI

CHIANTI CLASSICO DOCG BIOLOGICO



Denomination	Chianti Classico Docg
Farming method	Organic
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 95%, Colorino 5%
Fermentation	Fermentation process lasts 15 days, with a max temperature of 26° C., in open air tanks with temperature control system. The grapes are inoculated with selected indigenous yeasts.
Ageing	The wine ages in cement vats for 12 months.
Production in bottles	5.000 (0,375 l), 80.000 (0,75 l)
Alcohol level	14%
Tasting Notes	Transparent ruby red color, good intensity. A kind of aromatic relaxation could be pointed out as the true leit-motiv of this vintage's version of Le Corti. Its complexity develops well on the nose displaying a fragrant yet slightly alcoholic palette of violets and cherries, tobacco and plums, dried rosemary and soil. There is good density to the balanced, tasty, satisfying and very focused flavors, framed by a beautifully textured tannic sensation, while the typical freshness of San Casciano's Chianti Classicos provides finesse and quite remarkable length, ending in captivating flavors of sour cherries and dark tobacco. Bonus: Sunshine
Pairing	Baked lamb ribs with rosemary potatoes
Awards	2021: 92 pts Wines Critic, 17+/20 pts Jancis Robinson, 92 pts James Suckling, 93 pts Doctor Wine, 92 pts Robert Parker - Wine Advocate, 92 pts Falstaff 2020: 91 pts James Suckling, 92 pts Wines Critic, 93 pts Tony Wood, 90 pts Robert Parker - Wine Advocate, 91 pts Falstaff

