



Wine Sheets

CHIANTI CLASSICO RISERVA 2022

D.O.C.G



Vineyard

25 years - 35 years
450-500 m above sea level.
Limestone and clay.
Guyot and spurred cord.
Yield: 50 q/ha
Plant density: 5500-6000 pl/ha

Grape variety

100% Sangiovese

First Vintage

1975

Organic management (ICEA certification) of vineyards since 2006

Alcohol

14,00 %

Manual harvest

The grapes are harvested and selected by hand. Fermentation occurs with the whole grape, in non-vitrified Nombrot concrete tanks. Maceration lasts 15/20 days.

Vinification

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Aging process

24 month in large Grenier oak barrels and 3 month of a bottle aging

Date of bottling

December 2024

Number of bottles

7130 bt to 0,75 Lt, 100 bt to 1,50 Lt

Cork

Lafitte Natural
Selezione Riecine 45-24

Label

Arte Vino Studio e Officina Grafica



Awards

| | | | |
|------|-------------------|--------------------|--------------------|
| 2021 | 93 Wine Advocate | 93 James Suckling | 94 Antonio Galloni |
| 2020 | 93 James Suckling | 92 Decanter | 92 Wine Advocate |
| 2019 | 94 James Suckling | 92 Wine Spectator | 94 Decanter |
| 2018 | 94 James Suckling | 93 Antonio Galloni | |
| 2017 | 93 Wine Spectator | 93 James Suckling | 90 Wine Enthusiast |
| 2016 | 93 James Suckling | 94 Decanter | 93 Wine Advocate |
| 2015 | 93 James Suckling | 92 Wine Spectator | |

The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylaminata. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.

