



VALLEPICCIOLA
TOSCANA

Chianti Classico Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

DENOMINATION

Chianti Classico DOCG

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETY

Sangiovese 100%

ALTITUDE

380 - 440 m a.s.l.

VINEYARDS

Vineyards of Vallepicciola

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Spurred cordon and Guyot

HARVEST

Mid-September, grapes from all the estate's Sangiovese vineyards; yield q/ha: 65

VINIFICATION

Alcoholic fermentation in temperature-controlled concrete tanks, followed by 15 days of maceration.

Malolactic fermentation in used French oak barrels.

AGEING

20% first pour and 80% second pour barrique for approximately 24 months

BOTTLE FINING

6 months

AGEING POTENTIAL

Over 10 years

SERVING TEMPERATURE

18° - 20° C



TASTING NOTES

Ruby red in colour, on the nose, complexity that releases notes of flowers and ripe fruit, accompanied by the unmistakable black pepper. In the mouth blackberry and black cherry jam.



PAIRING

The natural acidity of this Sangiovese and its structure go well with the traditional Florentine steak and also with mature cheeses.

AVAILABILITY

750 ml
1500 ml
3000 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

Loc. Pievasciata, 21 - 53019 Castelnuovo Berardenga, Siena - Italia

Tel. +39 05771698718 | info@vallepicciola.com

vallepicciola.com

