



# CHIANTI CLASSICO RISERVA 'CORTEVECCHIA' - ORGANIC

Toscana, Italy

Principe Corsini - Villa Le Corti



[www.principecorsini.com](http://www.principecorsini.com)

## Method & Production

Fermentation takes place in stainless steel tanks for a period of 14 days. The wine spends 20 months in French oak cask and partly tonneaux also and then left to further mature once bottled for 6 months before reslease.

## Tasting Notes

Garnet red color with fresh purple hints, has aromas of red berries like raspberry and red currant jam with a touch of wood spice. Intense with good depth, persistant tannins and elegant finish. Flavors of crisp berry fruit, hints of tamarind, black pepper and an undercurrent of sweet licorice.

## Food Matching

Roasted red meat and stews, game birds, mushrrom risotto, truffles, aged hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
LC4621	Chianti Classico Riserva 'Cortevecchia' - Organic	Colorino: 5% Sangiovese: 95%	2021	14.5%	Cork	6x0.75lt	Yes	No	Yes	No