

CHIANTI CLASSICO RISERVA 'CORTEVECCHIA' - ORGANIC

ORGANIC VEGAN

Tuscany, Italy

Principe Corsini - Villa Le Corti

www.principecorsini.com

Method & Production

Spontaneous fermentation using whole berries 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
Red Wine										
LC4622	Chianti Classico Riserva 'Cortevecchia' - Organic	Colorino: 5% Sangiovese: 95%	2022	14.5%	Cork	6x0.75lt	Yes	No	Yes	No