



CHIANTI CLASSICO RISERVA 'CORTEVECCHIA' - ORGANIC



Toscana, Italy

Villa Le Corti - Principe Corsini

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 |
|-----------------|---|---------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| LC4619 | Chianti Classico Riserva 'Cortevecchia' - Organic | Sangiovese: 95% Colorino: 5% | 2019 | 13.5% | Cork | 6X0.75lt | Yes | No | Yes | No |