



2019 Chianti Classico Riserva

Alcohol label %: 13.5



Growing Conditions

Villa Cafaggio Chianti Classico Riserva is obtained exclusively from Sangiovese grapes. Grown on land owned by the estate, the vineyard, situated in Panzano in Chianti, extends along the sunny slopes of the 'Conca d'Oro' (Golden basin), a wine-growing area of great value.

Sangiovese (clone: VCR4-VCR5; rootstock: 1103 P)

VINEYARD LOCATION: Cafaggio, Conca d'Oro and Panzano in Chianti

EXPOSURE AND ALTITUDE: south/south-east/south-west, on average 320 m ASL

SOIL COMPOSITION: silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation.

TRAINING SYSTEM: spurred cordon, Guyot

PLANTING DENSITY: on average 5,900 vines/hectare

Harvest

Manual harvesting in late September and early October

Winemaking

Alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump-overs with air, spontaneous malolactic fermentation

Aging

Maturation for 18 months in medium-sized Slavonian oak barrels, and bottle-aged for three months before sales start.

Nose

Cherries, raspberries and chocolate are contrasted with metallic, earthy notes of pencil shavings and soil on the nose, with the graphite aromas.

Palate



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A palate that's almost quartz-like with salty, acidic notes and the snap of fresh cherry skin.

