

CORTEVECCHIA

CHIANTI CLASSICO DOCG RISERVA

2007



Estate:	Villa Le Corti
Denomination:	Chianti Classico Riserva Docg
Production area:	San Casciano in Val di Pesa, Florence
Altitude:	270-350 m ASL
Exposition	South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon
Average age	25 years
Grape variety:	Sangiovese 95% ; Colorino and Canaiolo 5%
Date of harvest	20 th September - 5 th October
Fermentation	Harvest is done by hand; the grapes are destemmed and put in open air tanks with temperature control system; after 24 hours at 20° C the grapes are inoculated with selected indigenous yeasts; total day of fermentation process is 14 days with a max temperature of 28 °C
Ageing	The wine ages 20 months in big oak casks and part in tonneaux. A 6-month aging period in bottle follows.
Date of bottling	September 2009
Production in bottles	13.000 (0,75 l)

Awards	James Suckling 93 points, 2012
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