

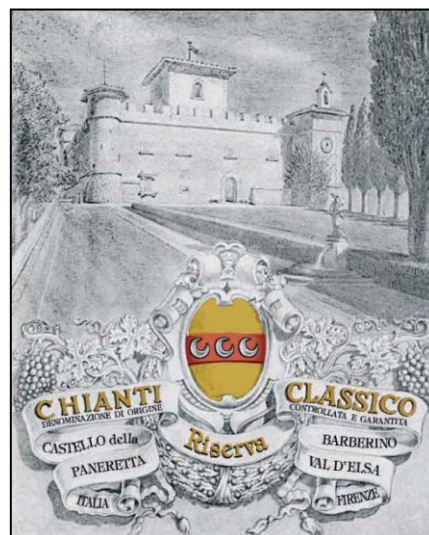
## Chianti Classico Riserva

Denominazione di Origine Controllata e Garantita

### Castello della Paneretta

#### Story of the Wine:

This estate has a high % of old sangiovese vines, which give the wines an excellent structure. The 22ha of vineyards are on the western edge of the Chianti Classico district and part of a larger estate of about 309ha, most of which is woodland. This wine is developing the growing trend in the region for optimising the local grapes, rather than using French imports, and then using modern vinification and ageing methods to produce the best wine possible.



<b>Grape(s):</b>	90% Sangiovese 10% Canaiolo
<b>Area:</b>	From the Castello della Paneretta vineyards between the villages of Barberino and Castellina.
<b>Vine density:</b>	Nearly $\frac{3}{4}$ of the Paneretta vineyards are at a density of 5,000 vines per ha.
<b>Training System:</b>	Cordone Speronato
<b>Harvest:</b>	Early October
<b>Vinification:</b>	There was 20 day fermentation in stainless steel vats followed by full malolactic fermentation.
<b>Ageing:</b>	Aged for 18 months half in French barriques and half in French oak barrels of 30hl.
<b>Pack size:</b>	6x75cl

#### Descriptions for Wine List

- 1) Pronounced sweet red fruits: strawberry jam, vanilla, pretty perfume and touches of gravelly mineral character. Vibrant acidity and a long, long length.
- 2) Tuscany, home of Italy's most famous wine where the original and best area is called Classico and lies between Florence and Siena. The dry, full flavoured Sangiovese grape make a wine with considerable depth and the Riserva wines are the top of the tree. Pronounced sweet red fruits: strawberry jam, vanilla, pretty perfume and touches of gravelly mineral character. Vibrant acidity and a long, long length.

*2012 Vintage – Silver Outstanding Medal International Wine and Spirit Competition 2015*

*2010 Vintage – Wine Advocate 91 points*

"Very toasty and intense, is packed tight with cigar smoke, toasted nut, leather and tobacco. In addition to those softer aromas, it offers bright cherry fruit and a beautiful sense of minerality with crushed stone and granite. Those ashy mineral tones help to establish a sense of linearity and focus. I would love to revisit this wine in five years or so to check on its promising evolution."

*2006 Vintage - Gold Medal Decanter World Wine Awards 2010*