

VILLA LE CORTI

LE CORTI

CHIANTI CLASSICO DOCG BIOLOGICO
2020



Denomination	Chianti Classico Docg
Farming method	Organic
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	270-350 m ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,500 plants per ha/2,347 plants per acres
Training form	Low spurred cordon
Average age	25 years
Grape variety	Sangiovese 95%, Colorino 5%
Fermentation	Fermentation process lasts 15 days, with a max temperature of 26° C., in open air tanks with temperature control system. The grapes are inoculated with selected indigenous yeasts.
Ageing	The wine ages in cement vats for 12 months.
Production in bottles	5.000 (0,375 l), 80.000 (0,75 l)
Alcohol level	14,5%
Awards	2019: 93 pts Falstaff; 92 pts Wine Critic; 92 pts Wine Enthusiast 2018: 92 pts James Suckling, 92 pts Falstaff, 90 pts Vonous, 92 pts Tony Wood 2016: 92 pts Falstaff, 92 pts James Suckling, 17/20 pts Jancis Robinson, 88 pts Wein Plus, 91 pts Wine Advocate

