



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 release.

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, persistent 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, mushroom risotto, truffles, aged hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LC4620	Chianti Classico Riserva 'Cortevecchia' - Organic	Sangiovese: 95% Colorino: 5%	2020	14.5%	Cork	6X0.75lt	Yes	No	Yes	No