

Chianti Classico DOCG Riserva Castello della Paneretta



Castello della Paneretta

The Producer:

This estate has a high percentage 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 optimizing the local grapes, rather than using French imports, and then using modern vinification and aging methods to produce the best wine possible.

The Wine:

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

Tasting Notes:

- Pronounced sweet red fruits: strawberry jam, vanilla, pretty perfume and touches of gravelly mineral character. Vibrant acidity and a long, long length.
- 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 dept 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.

Code:	1442
ABV:	14%
Pack:	6x75cl
Vegan:	No
Vegeterian:	Yes
Closure:	Cork
Awards:	DWWA 2023 - BRONZE

