



INNESTO
CHIANTI CLASSICO
RISERVA 2021
D.O.C.G.

SOILS:

ON THE BORDER BETWEEN ALBERESE (THE MONTE MORELLO LIMESTONE, RICH IN CALCIUM CARBONATE) AND ANCIENT MARINE DEPOSITS, IT IS A NATURAL MOSAIC OF LIMESTONE AND CLAY, WITH A PREVALENT CLAY COMPONENT.

VARIETY:

100% SANGIOVESE.

HARVEST:

GRAPES ARE HAND-PICKED AND CAREFULLY SELECTED IN THE FIRST DECADE OF OCTOBER.

VINIFICATION:

FERMENTATION AND MACERATION ON THE SKINS FOR ABOUT 13-14 DAYS.

APPROXIMATELY 18 MONTHS IN 500-LITRE SECOND-PASSAGE TONNEAUX, FOLLOWED BY FURTHER 8-10 MONTHS IN LARGE FRENCH OAK CASKS OF 30 AND 50 HECTOLITRES.

AROUND 6 MONTHS IN BOTTLE.

TASTING NOTES:

Red flowers and fruits, wild strawberries, sour cherries, violets and chinotto.

Surprising freshness, silky and delicate tannins.

An intriguing acidity that promises a long ageing potential.



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