

SUADELA

COLLEZIONE DEGLI ENOLOGI

CHIANTI CLASSICO DOCG

2017

by Cresti

certified organic

From the original Chianti hills between Florence and Siena, the oldest denomination on earth.

This SUADELA Chianti Classico is made with grapes from 40 to 50 year old Sangiovese vines on a 1.5 hectare organically farmed parcel named *Vigna Montaperto*, in the *comune* of Castelnuovo Berardenga. The soil here is particularly rich in limestone, with calcareous rocks and layers of clay, locally known as *Galestro*.

Half of the fruit is fermented in *Orcio* (5 hectoliter traditional Tuscan terracotta wine vat) and the other half in used 15 hectoliter used wooden barrels. Matured for six months in concrete vats of 15 hectoliters and 18 months in new *tonneaux* of 5 hectoliters.

Intense ruby colour. Wonderful purity on the nose, wild berries, violets, clove and menthol, with tea-leaf undertones. Excellent density of the succulent, medium-bodied palate. Rich in flavour, with polished, velvety tannins, and cherry, mocha, oriental spices and a hint of truffle in the long finish. Drink now and through 2030.