

TERRE DI PERSETO CHIANTI CLASSICO DOCG «ALBORE» RISERVA (Years 2013 and 2015)

Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Grape varieties: 90% Sangiovese, 10% Cabernet
Sauvignon

Aging: for 30 months (with a long period in French oak
barrels holding 500 liters, followed by 6 months of
aging in bottle).

Alcoholic content: 14,5% for Year 2013 and 14% for
Year 2015

Winemaking: Fermentation at a controlled
temperature with repeated pumping-over and
délestage (rack and return); maceration for 20-25 days
(depending on the year).

Tasting notes: With a rich ruby red color, it is a ripe
wine of refined depth. Intense bouquet with a delicate
sensation of red berry fruits, spices, vanilla, hints of
smoked wood. Elegant, full-bodied and fragrant on the
palate. An excellent and pleasant acidity on the palate,
with sumptuous but smooth tannins. Intense and long
finish.

AWARDS/PRIZES WON – RISERVA YEAR 2013:

Wine Advocate Robert Parker: 88/100 points

Decanter: Silver Medal 90/100 points

Gilbert et Gaillard: 90/100 points

FISAR: Papillon d'Oro

AWARDS/PRIZES WON – RISERVA YEAR 2015:

Decanter: Bronze Medal 88/100 points

Gilbert et Gaillard: 92/100 points

