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## CASTELL'IN VILLA CHIANTI CLASSICO RISERVA

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**Region:** Tuscany, Italy

**Appellation:** Chianti Classico DOCG

**Grapes:** 100% Sangiovese

**Farming:** Certified Organic

**Age of vines:** Planted between 1990 and 2000

**Altitude, Aspect & Soil Type:** 300-360 M, Mixed, alluvial soil with limestone, clay, and sand

**Typical Harvest Time:** September/October

**Maceration & Fermentation:** 20 to 30 days maceration, low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 5 years in large French and Slavonian oak barrels

**Finishing:** No fining, filtering or cold stabilization

**Production:** 10,000 bottles annually

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### Notes from Oliver:

Castell'In Villa is a small estate in Castelnuovo Berardenga, at the south end of the Chianti Classico region. Both the Chianti Classico and the Riserva have been some of the best wines in the appellation for decades. The owner of the estate, Coralia Pignatelli della Leonessa, has never wavered in her commitment to traditional winemaking. The resulting wines are soulful, distinctive, long-lived, and delicious, proof that the Sangiovese grape can rise to greatness when grown in the right place.

The critic Antonio Galloni describes Castell'In Villa's wines as some of the most age-worthy in Italy, and although this Riserva drinks well at 5 years of age, it will easily go 20 or more. Classic aromas of sour cherry, fine leather, sandalwood and cedar, fresh acidity, attractive fine tannins, and a long, complex palate impression. Outstanding Sangiovese, and one of the best wines in the Chianti Classico appellation. This and grilled rib-eye steak is heaven on earth.