

chianti classico DOCG 2022 Riserva



The Riserva di Val delle Corti is produced exclusively with grapes from the oldest vineyard on the estate, planted by Giorgio Bianchi in 1974. This is the principle that the French call 'cru': a single vineyard, always the same, with particularly valuable and balanced characteristics. The Riserva is particularly suitable for ageing, and over the years the essence of Chianti Sangiovese is increasingly expressed there: minerality, fresh fruit and great elegance.

2022 Extreme weather conditions. Extreme drought and prolonged heat from December 2021 to August 2022, with few interruptions. Mid-August weather break, with hailstorms and thunderstorms. September was good. At the end of September, there were eight days of torrential rain (300 mm of rainfall out of an average annual total of 750 mm). Some grape loss, very low yields (too hot for too long). Surprisingly fresh and fruity wines at racking.

The Riserva 2022 has a bright ruby red color. The nose reveals notes of plum jam, ripe red berries, myrtle, and sweet spices. The palate is full-bodied and salty, with a delicious, tireless acidity.

The finish is warm with tapered tannins and mineral notes.

A wine that can be enjoyed today, but is also capable of aging well in the cellar.

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| grapes: | mainly Sangiovese |
| vinyards age: | 40-45 years |
| aspect: | east |
| altitude: | 450m asl |
| soil: | marly-limestone, rich in stony material |
| fermentation: | 3 weeks in stainless steel, or 2 weeks in topless tonneaux, natural yeasts punchdowns by hand |
| maturation: | 24 months in old barriques and tonneaux |
| bottle ageing: | 6 months |
| vol alcohol: | 14 % |
| bottled: | July 2025 |