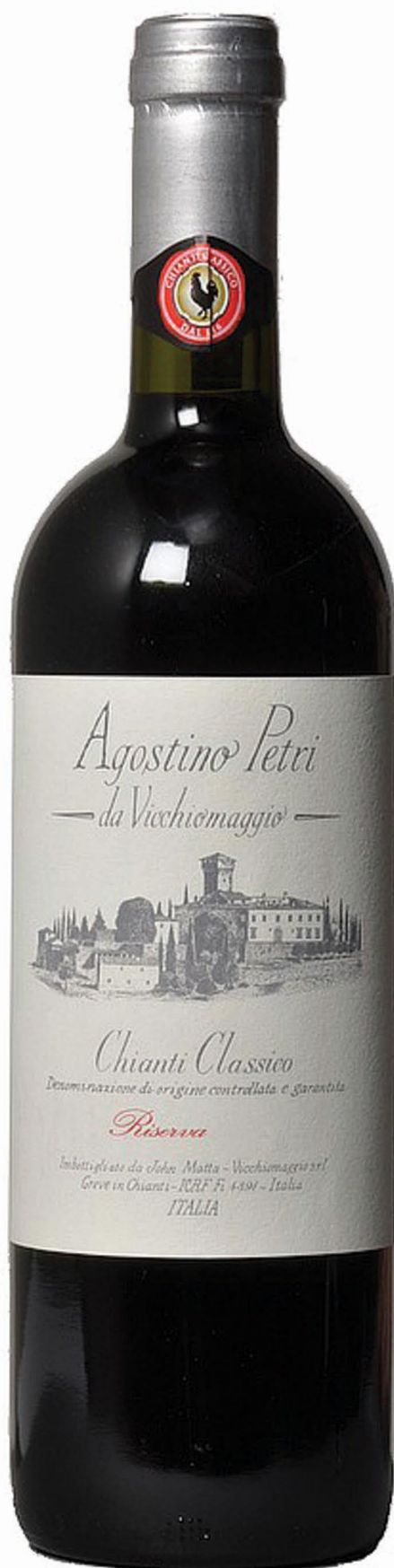




CASTELLO
VICCHIOMAGGIO



AGOSTINO PETRI

Chianti Classico Riserva 2013

Classification: Ch. Cl. Riserva 2012

Production Area: Chianti Classico

Grape Varieties: 90% Sangiovese

5% Canaiolo

5% Cabernet Sauvignon

Alcohol Content: 13,5%

Available formats: 750 ml

Vineyard Information:

Planting density 5600 vines/Ha.

heavy clay(30%)

altitude 255-265 mt.

Pruning method of single Guyot ensures low yields, about 40Hl/Ha.


Vinification & Maturation:

Vinification: Small (50 Hl.) stainless steel fermentation vats ensure maximum skin /juice contact for a period of 8-10 days.

Maturation: 7 months in barriques (225 Lt) previously used (by the estate) then 8 months in medium size (25Hl) barrels, followed by about 4 months in bottle before release.

Tasting Notes: Typical bright Sangiovese ruby red. Ripe fruit on the nose. Hints of cherry and berries, firm tannins, power with a dry pleasing finish. Excellent now will develop/improve over the coming years.

Press Vintage 2012

BIBENDA 2016: 

VITAE: *tt*

JAMES SUCKLING: **94 points**

WINE SPECTATOR: **90 points**

WINE ENTHUSIAST: **90 points**

SLOW WINE: **Ripe cherry, power and elegance
explode in the mouth.**

**Vintage 2013 will be realased in June and has yet to
be reviewed.**

Via Vicchiomaggio, 4 - 50022 Greve in Chianti (FI) Italia
Tel. +39 055 854079 - Fax +39 055 853911
info@vicchiomaggio.it - www.vicchiomaggio.it