



NOZZOLE

Chianti Classico Riserva DOCG 2021

Italy / Tuscany

Located north of the village of Greve in the heart of the Chianti Classico region, the Nozzole estate covers a striking, rugged, mountainous area of about 1,000 acres at 984 feet in elevation. In order to obtain concentration and complexity in the wine, yields are kept low. The grapes are hand harvested, destemmed and crushed. Fermentation is initiated on the skins in temperature-controlled stainless steel tanks, followed by a maceration period to draw out color and tannins. The wine is racked into stainless steel tanks for malolactic fermentation before aging in oak vats and in bottle before release. The wine is bottled on the estate.

HARVEST NOTE

The winter was mild and marked by rains until the end of March. The early spring favored an early budding of the vines, which then experienced a slowdown in vegetative growth due to the cool and dry climate of April. May and June were typical for the season. The summer was hot and dry, especially in August, which saw some rain at the end of the month. September and October followed an ideal pattern: sunny, not too hot, breezy, and with cool nights, which allowed the grapes to ripen slowly.

TASTING NOTE

Red berry and cherry aromas and flavors and earthy under-notes are shaped by vibrant, fresh acidity and a backbone of firm yet elegant tannins

TECHNICAL DATA

GRAPES: 100% Sangiovese

APPELLATION: Chianti Classico Riserva DOCG

PH: 3.45

ACIDITY: 5 g/l

ABV: 14%

AGING: 24 months in oak barrels and 3 months in bottle

UNIQUE SELLING POINTS

- A classic, traditional Chianti from the Folonari family, making wine since the 1700s
- Matured in oak barrels
- Estate bottled, from a highly regarded estate



On land that has supported winegrapes for seven centuries, Tenuta di Nozzole produces wines that respect both tradition and innovation.

