

POMONA

\$48.13* * Suggested retail price



Chianti Classico 2019

| 🥖 Organic | | |
|--|-----------------------|--|
| | Product code | 440129 |
| i i i | Format | 12x750ml |
| | Listing type | Speculative |
| Ĺõ | Status | Available |
| | Type of product | Still wine |
| | Country | Italy |
| Ø | Regulated designation | Denominazione di origine controllata e |
| | | garantita (DOCG) |
| 9 | Region | Tuscany |
| | Appellation | Chianti Classico |
| 部 | Varietal(s) | Sangiovese 100 % |
| - Contraction of the second se | Colour | Red |
| ۵ | Sugar | Dry |
| | Closure type | Cork |

ABOUT THIS WINERY

In 2007, Monica Raspi closed her veterinarian clinic, picked up an enology book and started her adventure in making Chianti Classico taking over the family business. She calls it "one of the craziest and most wonderful decisions" she has ever made. Since then, she has taken the family estate from simple local winery to one of Chianti Classico's finest small estates.

PRODUCTION NOTES

Fermentation with indigenous yeasts and maceration on the skins for 18-24 days at 25°C. Malolactic fermentation in steel. Aging in Slavonian 7-20 hl oak barrels for 8 months, then 3 months in bottle.



- 92 Points -Decanter

- 92 Points -Wine Align

17++ Points Jancis Robinson

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