

POMONA

\$48.13* * Suggested retail price



Chianti Classico 2019

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	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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