

Certosa Di Belriguardo Belriguardo Chianti Classico DOCG

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 80% Sangiovese, 10% Cabernet Franc, 10% Merlot

WINEMAKING: Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 10-12 days at a temperature of 24-25°C, followed by malolactic fermentation.

AGING: Stainless steel for 3 months; 9 months in used French oak.

ANNUAL PRODUCTION: 8,000 bottles

THE STORY

The Certosa di Belriguardo, with its 75 hectares of land, seven of which are cultivated with vineyards, is located seven kilometres from Siena, in the heart of the “Chianti dei Colli Senesi” area.

The estate cultivates mainly Sangiovese, the area’s most representative grape variety, which has always been part of the DNA of these soils. The meticulous attention and care devoted to the vines is possible thanks to the limited extension of the vineyards, which are pruned and harvested entirely by hand.

The estate has abandoned the use of synthetic fertilizers and herbicides and is currently undergoing conversion to organic farming.

THE ADJECTIVES

AROMAS / FLAVORS: Floral notes of violet and red-berry fruits are well integrated with delicate spice.

MOUTHFEEL: Balanced, dry, velvety, and rich in tannins .

THE SELLING POINTS

SUSTAINABILITY: Organic In Practice, Minimal Intervention / Augmentation

PAIRINGS: Perfect with important first courses, but the best pairing is the Florentine steak.

