

NOZZOLE

Chianti Classico Riserva DOCG 2019

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.

TASTING NOTE

Crisp, ripe, red berry and cherry aromas and flavors and earthy undernotes are shaped by vibrant, fresh acidity and a backbone of firm yet elegant tannins.

TECHNICAL DATA

GRAPES: 100% Sangiovese

APPELLATION: Chianti Classico Riserva DOCG

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.