

CHIANTI CLASSICO DOCG

Sangiovese · Merlot

GRAPE VARIETY

90% Sangiovese
10% Merlot

VINTAGE

2016

AGEING

12 months in 225L
French oak barrels

ANALYTICS

Acidity 5.60g/L
Sugars 0.20g/L

ALCOHOL

14%

WINE TYPE

Red wine

TASTING NOTES

The 2016 Chianti Classico is soft, forward and absolutely delicious. Super-ripe red cherry, spice, wild flowers and liquorice give the 2016 lovely juiciness and texture. This is lift as well as energy to balance things out. I especially like the wine's immediacy. This is a terrific wine in its peer group.
ANOTONIO GALLONI



CANONICA A CERRETO

53019 SIENA ITALY

WINEMAKING

The grapes are hand harvested in 20kg boxes at our vineyards and harvesting is done in stages to ensure perfect ripening of the grapes.

Fermentation takes place in temperature controlled stainless steel tanks. Fermentation usually lasts about 35 days at around 25-28 degrees Celsius. Great color and aromas are extracted from the skins of the grape varieties.

12 months aging in 225L French oak barrels (2nd and 3rd passage) provide complexity and a perfect balance between fruit and wood.

Bottled and stored for 6 months in our cellar with excellent temperature and humidity conditions.

ESTATE & VINEYARD

Canonica A Cerreto (small chapel in an oak forest) is situated in the hills of Chianti Classico region near Siena in Tuscany. The vineyards are over 20 years old and are located at 1,250 a.s.l. Limestone and clay are the main components of the soil. The climate is hot during the day and windy and cool at night.

AWARDS

JAMES SUCKLING: 92 Points

VINOUS: 92 Points

+39 338 6085634

mirko @ riolitevini.com



www.canonicacerreto.it