

# Chianti Classico DOCG Riserva 2013

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*This wine represents the apex of high quality Chianti Classico. A vineyard label, whose grape varieties are Sangiovese, Merlot and Syrah. The Sangiovese grapes are grown in soils that give limited yields, thus with highly concentrated flavors and aromas.*

## 2013 Vintage Report

The winter was mild and very rainy, and spring was late in coming, due to low March temperatures that caused the vines to flower irregularly and over a protracted time period. By the end of June, summer progressed on a regular schedule, with a dry climate and periodic waves of African heat. At the end of August, rainstorms lowered the average temperature and led to a notable diurnal temperature range, which in turn benefitted

the vines by allowing the grapes to accumulate a good polyphenolic concentration, while at the same time protecting their acidity. The grapes continued to ripen unevenly, however, even though September and October were excellent in terms of overall climate. In order to guarantee the best quality, all the vines and different varieties were harvested in at least two different sessions.

**Denomination:** Chianti Classico DOCG Riserva

**Grape varieties:** 90% Sangiovese, 5% Merlot, 5% Syrah

**First vintage produced:** 1970

**Production area:** Greve in Chianti

**Vineyard position:** 230-400 MASL with south-southwest, northern, and southern exposure

**Soil:** clayey, with prevalent amounts of alberese and colombino stone

**Training system:** Guyot and spur-trained cordon

**Vineyard age and density:** 5-30 years; 4000-7000 plants per hectare

**Harvest:** manual, during the last week of September for Merlot and Syrah and the first week of October for Sangiovese

**Vinification:** Alcoholic fermentation at 26-30°C in stainless steel and maceration for 20 days. Malolactic fermentation in both wood and stainless steel.

**Aging:** in barriques of 225 and 300 l for 12 months and large Slavonian oak barrels for about 8 months

**Bottling and release:** March 2016 and September 2016

**Tasting notes:** Intense ruby red with violet nuances. A complex nose with sour cherry, ripe blackberry, and cassis with undertones of cinnamon, nutmeg, and freshly ground pepper. On the palate, soft and fresh, with the alcohol rounding out the harshness of the tannins. Finishes with a long, toasted note. Will age well for more than ten years

**Alcohol:** 13.8%

**Production:** 50,000 bottles/year

**Format:** 0.75 l, Magnum, Double Magnum, and 5 l

  
VITICCIO



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