Villa Cerna

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico Riserva DOCG

Chianti Classico Riserva 2021

VARIETALS
Sangiovese, Colorino

VINEYARD PHILOSOPHY
Sustainable

ALTITUDE	SOIL TYPE
280 meters	Medium-textured, alkaline soil with abundant stones

YIELD	DENSITY	CULTIVATION
5 Tons	5,000 Vines per Hectare	Spurred Cordon

CLIMATE
The region typically experiences a Mediterranean climate. In 2021, Sangiovese flowering began in late April under a cool, moderate spring, followed by regular rains and a long, warm summer with significant day–night temperature swings, allowing healthy vine growth and a harvest from early September to mid-October that promised exceptional quality and balance.

HARVEST PERIOD
Hand-harvested, starting in mid-September.

VINIFICATION
Fermentation occurs in stainless steel.

AGING
Aged for 14 months in barriques and tonneaux, followed by 12 months in bottle.

NO. OF BOTTLES PRODUCED
20,000

ANALYTICAL DATA

ABV
13% Alc./Vol.

TASTING & PAIRINGS
Appearance: Ruby red.
Nose: Ripe red fruit, balsamic hints, and subtle spicy notes.
Palate: Elegant, with vibrant tannins and a long, persistent finish enhanced by toasty notes.
Pairings: Meat and aged cheeses.
Serving Temperature: 61-65°F

Wine Enthusiast
90PTS

AVAILABLE FORMATS
750 ml

volio

@volioimports • volioimports.com