

James
Suckling
92 PTS
2017

Decanter
97 PTS
2016

Wine
Spectator
93 PTS
2016



TASTING NOTES

The Villa Cerna Chianti Classico Riserva has floral aromas, and its harmony is the result of the balance between acidity, tannins and alcohol.

Villa Cerna

Chianti Classico Riserva

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Tuscany	95% Sangiovese 5% Colorino
APPELLATION	
DOCG Chianti Classico	

WINERY

Visitors traveling from Sienna into Chianti Classico are greeted by the historic site of Villa Cerna as they cross the first hill into the famed sub-region. Luigi Cecchi purchased Villa Cerna in 1962, during a key rebuilding moment for Chianti Classico. This was the first of the Cecchi Family's estate purchases, though they had been making wine for decades prior. The family has since completely restored the original structure and constructed the winemaking facility and cellar. Over the past 60+ years they have reorganized and revitalized the vineyards, undertaking meticulous environmental research to identify the ideal clones for the local soil types and microclimates of the property. The swooping valley that leads up to Castellina in Chianti provides ideal sun exposure for the vineyards of Villa Cerna, of which 90% are Sangiovese and 10% are native varieties that were already present on the land. The Cecchi family places a special focus on hospitality at Villa Cerna, using it to showcase the values shared by each of their properties.

CULTIVATION

The soil is stoney with an alkaline presence, 280m above sea level, yield of 4 tonnes per hectare and a density of 5000 vines per hectare, spurred cordon pruning.

VINIFICATION

Vinification is traditional with skin contact in a temperature controlled environment. Fermentation and maceration lasts for 15 days, fermentation occurs at a temperature of 26°C.

AGING

14 months in barriques and small barrels with an additional 9 months in bottle, at minimum.