Villa Cerna

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico Riserva DOCG

Chianti Classico Riserva 2019

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
A rainy winter and cool April slowed growth. May and June favored flowering, and a hot, dry summer with late rains allowed balanced ripening. September and October offered ideal conditions for healthy, fully ripe grapes.

HARVEST PERIOD
September.

VINIFICATION
Steel tanks.

AGING
14 months in barriques and tonneaux, then 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, steak, and aged cheeses.
Serving Temperature: 61-65°F

Jeb Dunnuck
92PTS

AVAILABLE FORMATS
750 ml

volio

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