

Palazzo Nuovo

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico Riserva DOCG



Chianti Classico Riserva 2017

VARIETALS

100% Sangiovese

VINEYARD PHILOSOPHY

Sustainable

ALTITUDE	TERRAIN	SOIL TYPE	
500 Meters a.s.l.	Hilly	Pietra Forte and Alberese	
YIELD	DENSITY	CULTIVATION	VINE AGE
4,000 kg per Hectare	4,500 Vines per Hectare	Guyot and Cordon	25 years

CLIMATE

Due to the altitude, the area enjoys a uniquely cool, breezy climate with low humidity. Significant day-night temperature shifts during harvest promote optimal grape ripening.

VINIFICATION

Spontaneous and malolactic fermentation both take place in stainless steel tanks.

AGING

Aged in 2,000–3,000 L barrels, followed by 6 months in bottle. Lightly filtered.

NO. OF BOTTLES PRODUCED

3,300

LONGEVITY

10 Years

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
14.5%	6.87 - 3.30	0	33.7

TASTING & PAIRINGS

Appearance: Clear, deep ruby.

Nose: Clean and intense, with a bouquet of dark cherries, plum, and incense.

Palate: Medium-plus acidity and fine, integrated tannins.

Pairings: Meat and ragù.

Serving Temperature: 66°F



AVAILABLE FORMATS

750 ml



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