

2010 LA PORTA DI VERTINE CHIANTI CLASSICO RISERVA

As a consequence of the wet and cool growing cycle the second part of the harvest or triage took place much later than usual, to await perfect ripeness levels of the grapes left on the vines. Although we took a considerable risk with this approach it paid off, and we were rewarded with warm harvest weather.

Due to a cool autumn the ambient temperature in the cellar was already quite low, causing for a slow fermentation, never reaching more than 27° Celsius. After fermentation was concluded the wine stayed on the skins for almost 50 days, after which the wine was raked and put into large oak casks where it went through malolactic fermentation.

The 2010 Riserva consists of fruit picked during the second passage in the best plots at Adine and Vertine. These high altitude vineyards consistently perform well, even under more modest climatic conditions by giving small healthy grape bunches resulting in perfumed and finely structured wines.

100% Sangiovese

