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18

# PIETRAMAGGIO Chianti Classico Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



**Pack Size:** 12/750ml  
**UPC:** 8032685270166

## OVERVIEW

Pietramaggio wines reflect Chianti Classico expression from a low-yielding vineyard at the top of Greve, overlooking the Apennine mountains. The Inghirami family owns and farms 54 hectares of certified-organic vineyards with a focus on high altitude, cooler sites to preserve freshness in the wines. Pietramaggio is produced from the Grignano estate in Chianti Rufina, which was once the personal property of Catherine de Medici in the 15th century. The family is also one of the best in Italian textile-fashion and the labels are a nod to their extensive antique textile collections, which are stored alongside decades of gracefully aging wine at this historic estate and cellar.

**95% Sangiovese, 3% Canaiolo, 2% Colorino**  
**Greve in Chianti**  
**Tuscany, Italy**  
**14.5% Alc. by Vol.**

**91PTS**  
Wine Enthusiast

**91PTS**  
James Suckling

## VINTAGE

**RAINFALL:** 33.5 inches. Normal rainfall.

**BLOOM:** May-June

**WEATHER:** One of the hottest summers in decades, however the rain was still normal compared to the previous years.

**HARVEST:** The Riserva is only produced during the best vintages. Harvest takes place between the second half of September and the first half of October.

**GRAPES:** Average Brix 25.8

## SITE

Northern Chianti Classico. South-east facing vineyards. Located by the Sive River and the town of Pontassieve with weather influenced by the Apennine mountain range.

**ELEVATION:** 1,800 ft.

**SOILS:** Clay & limestone

**VINES:** 4,500 plants/ha | Age of vines: 20 years old

**YIELDS:** 50 quintals/ha



## TASTING NOTES

Ruby red color with notes of ripe red fruits, vanilla, and spices. A balanced and pleasant wine with a well-rounded but intense finish.

## PAIRING SUGGESTIONS

Ideal with Tuscan cured meats and mature cheeses; recommended with roasted or grilled meat or steak.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Fermentation in stainless steel tanks at controlled temperatures. Malolactic is carried out in barrels.

**BARRELS:** Stainless steel tanks & French oak

**AGING:** 18 months in oak

**BOTTLING DATE:** April 2021