

valdellecorti

chianti classico DOCG 2022



This wine represents both the specific Radda terroir and the basic principle leading our commitment as wine-growers: sustainable development. It is made mainly from Sangiovese and Canaiolo grapes, each vineyard harvested separately according to the aspect and age of the vines, which varies from 7-30 years old. The particular location of the estate – breezy hillsides, east/south-east facing at an average altitude of 400m on steep slopes – and the geological features of the soil (sandy-chalky with good, medium-depth stony content) contribute towards producing very healthy, concentrated grapes in limited quantities. Chianti Classico Val delle Corti encapsulates the principal features of a “classic” Chianti Classico, in the best sense of the term: fresh, harmonious fruit on the nose – black cherries, wild berries, violets and juniper – bright ruby red colour, good concentrated texture, lovely acidity and, above all, an elegant and extremely delicious flavour. Chianti-grown Sangiovese grapes at their best. The years of bottle-ageing mature the wine further. Serve at a moderate 16°-18°C.

2022: Extreme climatic conditions: persistent drought and heat (from December 2022-August 2023), with few interruptions. Change in weather in mid-August with hailstorms and cloudbursts. Good September. 8 days of torrential rain at the end of September. Some grape losses, very low yields (too hot for too long). Wines surprisingly fresh and fruity at racking, very dark in colour.

The Chianti Classico 2022 has an impressive olfactory impact, as if you were sticking your nose into a basket of fresh fruit. The drinkability is lean, satisfying. Acidity and tannins are balanced, pleasant persistence on the palate. Already a very enjoyable wine, bottle ageing will perfect it further.

grapes:	mainly Sangiovese, Canaiolo
vineyards age:	7–30 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	Temperature-controlled stainless steel vats and in open vats, with gentle pumping-over, déléstages and traditional drawing-off.
maturation:	24 months in traditional large Slavonian oak barrels 2000-3000 litre
bottle ageing:	3 months
vol alcohol:	14 %
bottled:	September 2024

awards: Gambero Rosso 2026

'TWO GLASSES'