

20
18

PIETRAMAGGIO Chianti Classico Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



Pack Size: 12/750ml
UPC: 8032685270166

OVERVIEW

Pietramaggio is the name of a historical farm located in Tuscany and is owned by the Inghirami family. Tommaso Inghirami launched the Pietramaggio brand and was inspired to create finessed Chianti Classico wines and a Super Tuscan IGT.

The Inghirami family is well known as one of the best in Italian textile fashion and transformed this historic Grignano estate property in the 1970s.

95% Sangiovese, 3% Canaiolo, 2% Colorino

**Greve in Chianti
Tuscany, Italy**

14.5% Alc. by Vol.

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

*Newly Released Vintage
Press Scores Coming Soon*

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: 1800 ft.

SOILS: Clay & limestone

VINES: 4500 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