

TENUTA SETTE PONTI VIGNA DI PALLINO CHIANTI RISERVA DOCG 2015



Wine Introduction

The Vigna di Pallino Chianti Riserva takes its name from the grower who, for many years, lovingly looked after this vineyard, which was already present on cadastral maps dating to the beginning of the 1800s. It is located in the Chianti, between Arezzo and Florence, in Central Tuscany. The vines grow at elevations ranging from 200 to 300 metres in calcareous, clay rich loam soils and are planted to a high density of 6,666 vines per hectare, a system that results in extremely high-quality fruit. Though made from grapes grown in on the same parcels as the Vigna di Pallino Chianti, only the best quality grapes are used for the Riserva, and it is aged for a longer period in large oak barrels to allow the wine to develop a more nuanced profile.

Tasting Notes

A bouquet of rich, red fruits melds with hints of spice imparted by the oak ageing in large barrels. This intense ruby coloured wine is smooth and velvety on the palate, yet well structured with a deep flavour. This is a pleasant, balanced wine, which should be served at 18°C, and pairs well with roast meats and medium cheeses.

Winemaker Vintage Notes

The 2015 vintage was characterised by a hot, dry spring, whose devastating impact was avoided by the rainy and mild winter that preceded it, which provided enough water to sustain the vines during bud burst. Bouts of summer rain saw a necessary regimen of bush and yield management due to the vigorous growth of the vines. Temperatures reduced in August due to the rain, and September saw the saw sporadic rainfall which facilitated the perfect diurnal range for optimal acid retention and phenolic maturation in time for harvest.

Winemaker Vinification Notes

After strict selection of the grapes, the wine is fermented and macerated over a period of 18 days. The wine is fermented in stainless steel tanks, then aged for a year in large oak barrels, before being bottled and left to rest for 6 months prior to release.

Wine Information

Country:	Italy
Region:	Tuscany
Winemaker:	Giuseppe Caviola
Grape:	100% Sangiovese
Alcohol:	14.0%
Total Acidity:	6.00g/L
pH:	3.41
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2014 - 90 Points - James Suckling