



# SORRETTOLE

TYPE: Chianti Colli Fiorentini d.o.c.g.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 4,5 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South 25-30 % (3,5 ha) North/east 25 % (1 ha)

PLANTING YEAR: 1999, 2003 and 2010

GRAPES: Sangiovese 80 % Canaiolo 10 % Merlot 5 % and Colorino 5 %

WINE YIELD/HECTARE: 48 Hl.

WINEMAKING: Harvesting: manual, grapes are softly pressed. Fermentation of about 12 days, with periodical pumping over for a better color and softer tannins extraction during which the wine completed its alcoholic fermentation. Maturation in stainless steel tanks for 12 months, after bottling it's remain 3 months in cellar.

PRODUCT QUANTITY: 12.000 bottles of l. 0,750

TASTE: ruby red color, pleasantly fruity and with cherry notes to the nose, while fresh and long lasting in mouth.

REVIEWES:

**JamesSuckling.com** "Lots of blueberry and chocolate character. Full body, chewy tannins. Slightly rustic, but flavorful." **87/100**

**Wine Enthusiast 2018** "Delicate dark fruit and tilled soil aromas guide the nose of this blend of Sangiovese, Canaiolo and Merlot. The straightforward palate evokes ripe black cherries, clove and black pepper, with pliant tannins. Drink soon"

**88/100**

**Merum Germany Magazine**

**2 heart**

**Vini d'Italia 2023** Gambero Rosso Editore

**2 glass**

**Slow Wine 2023** "Fleshy savory fruity"

**Winecritic - Raffaele Vecchione** "Precise and essential to the nose, it shows notes of lavender, hibiscus flowers, calendula and plums. Medium body, soft tannins and a tasty finish with a pleasant gustatory balance"

**91/100**

**Falstaff Trophy 2020**

**91/100**

**Mundus Vini 2020**

**Golden Medal**

**Decanter World Wine Awards 2014**

**Bronze medal**

