Chianti Classico "Berardenga" DOCG

100% Sangiovese grapes are fermented in stainless steel and aged in second- and third-use Slavonian oak casks, with a small percentage in smaller barrels. The wines are then blended and aged in bottle for a few more months. The hillside vineyards for this wine enjoy southwestern exposure and good altitudes, with varied but typical soil compositions – predominantly rock quartz, limestone, sandstone, and alberese – in the area that contribute to the unique terroir.

Wine exported to: Bermuda, Canada, Australia

Most recent awards

JAMES SUCKLING: 93

Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12-15 days
Type of yeast:	Selected
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Automatic punchdowns and pumpovers
Length of maceration:	16-20 days
Malolactic fermentation:	Yes
Fining agent:	Plant protein
Aging containers:	Barrels
Container age:	Used
Type of oak:	Slavonian
Bottling period:	January
Aging before bottling:	12 months
Aging in bottle:	3 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Berardenga
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany

Soil composition:	Sandstone and alberese
Vine training:	Guyot
Altitude:	320-420 (1,050-1,378 feet) above sea level
Vine density:	5,400 plants per hectare
Exposure:	Southwestern
Age of vines:	20-30 years old
Time of harvest:	Mid-September
First vintage of this wine:	1967
Total yearly production (in bottles):	180,000

🔔 Tasting Notes and Food Pairings

Tasting notes:	Ruby red with deep intensity and hue. Fruity, fine and elegant aromas dominated by wild berries, along with array of spicy notes. Fruity on the palate with good tannins and a lingering finish
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meats, game, and aged cheese.
Aging potential:	5-8 years
Alcohol:	13.50%
Winemaker:	Franco Bernabei