



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chianti Classico Riserva Rancia DOCG

This single-vineyard wine is named for the historic farmhouse Rancia, which was a Benedictine monastery, in Castelnuovo Berardenga. The vineyards face southwest and have limestone-based Alberese, which is typical to the area. There is also some Galestro, the pillar of Chianti Classico, in some parts. As it is a Riserva, the grapes go through careful selection before vinification in stainless steel. The wine ages for a minimum of eighteen and up to twenty months in French oak and then in bottle for six to eight months. Lovely and intense with floral and spicy notes that embrace wild berry aromas. Lovely minerality and light hints of toast. Compelling, flavorful, balanced, and long-lasting on the palate.

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**Wine exported to:** Bermuda, Canada, Australia

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## Most recent awards

**LUCA MARONI:** 90

**WINE SPECTATOR:** 93

**JAMES SUCKLING:** 92

**KERIN O'KEEFE:** 93

**VINOUS:** 90

**WINE ENTHUSIAST:** 91 Editor's Choice

**VINOUS MEDIA:** 90


**WINE ADVOCATE:** 94

**VINI BUONI D'ITALIA:** Corona



## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	16-20 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:	Barrique and barrels
Container age:	New
Type of oak:	Slavonian
Bottling period:	June
Aging before bottling:	18-20 months
Aging in bottle:	6-8 months

Closure:	Natural Cork
 <b>Vineyard</b>	
Organic:	Yes
Vineyard name:	Rancia
Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Vineyard size:	9 hectares (22 acres)
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:	1983
Total yearly production (in bottles):	40,000

## Tasting Notes and Food Pairings

Tasting notes:	Rich ruby red with spicy and floral aromas with hints of red and black wild berries and toasty notes. The spice re-appears on the palate, which displays firm but supple tannins, and a bright finish. Compelling, flavorful and fresh.
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:	12 years
Alcohol:	13.50%
Winemaker:	Franco Bernabei